

## *The Best Side Restaurant Festive Menu*

### *To Begin*

**Soup £5.95 (GFO) (V)**

Soup of the day, thyme and sea salt croutons, homemade bread with butter

**Pate £6.95 (GFO)**

Homemade chicken liver, brandy and thyme pate, olive oil and sea salt croutes, homemade festive chutney, leaves

**Pork £7.95 (GFO)**

Maple glazed belly pork, cider creamed jus, apple compote, watercress, crackling

**Fishcake £6.95**

Homemade smoked haddock and parsley fishcake, chilli, coriander, garlic and ginger sauce, watercress, lemon wedge

**Cheese £6.95 (V)**

Breaded goats cheese, toasted fruit bread, red onion marmalade, watercress, balsamic glaze

**Mushroom £6.95 (VO) (GFO)**

White wine and garlic creamed mushrooms on toasted olive bread, watercress

**Olives £8.95 (GFO) (V)**

Marinated olives with goats cheese, pitta breads, hummus, basil pesto, olive tapenade, olive oil and balsamic, roasted garlic

### *Mains (All main courses are served with a selection of vegetables)*

**Turkey £14.95 (GFO)**

Smoked bacon and turkey roulade, sage and apricot stuffing, roasted and creamed potatoes, pig in blanket, pan gravy

**Beef £17.95 (GFO)**

Slow braised blade of beef, rosemary and garlic fondant potato, parsnip puree, red wine jus, watercress

**Pork £16.95 (GFO)**

Roasted pork loin with garlic creamed potato, braised red cabbage, apple compote, creamed cider jus, crackling and watercress

**Salmon £15.95 (GFO)**

Lemon baked salmon supreme, herb crumb, peppered crushed new potatoes, star anise cream, green beans

**Risotto £12.95 (V)**

Mushroom, spinach and goats cheese risotto, truffle oil, parmesan crisp, watercress

### *Pub Classics*

**Curry £9.00 (GFO) (VO)**

Chicken or vegetable curry served with rice or home cut chips, poppadum and mango chutney

**Fish 'n' chips Large £13.95 Small £9.95**

Beer battered fish, mushy peas or garden peas, pickled onion, home cut chips, lemon wedge and homemade tartare sauce

(Add bread and butter for £1.00 extra)

**Cottage Pie £10.95**

Homemade beef cottage pie topped with cheesy mash, home cut chips, garden or mushy peas, gravy

**3 Egg Omelette £9.00 (GFO) (VO)**

All served with dressed leaves and homemade chips. Choice of

Mature cheddar, bacon & tomato

Cheese, sauté mushrooms and onions, spinach

Goats cheese, red onion marmalade and spinach

**Steak Pie £10.95**

Steak pie in shortcrust pastry, pan gravy, home cut chips or creamed potato, mushy peas or garden peas

**Scampi £10.95**

Breaded scampi, home cut chips, garden peas or mushy peas, homemade tartare sauce, lemon wedge, dressed leaves

### *Burgers*

**Christmas Burger £13.95 (GFO)**

Char marked turkey escalope, parsnip rosti, smoked bacon, brie and cranberry, red onion marmalade, mayonnaise on a toasted brioche bun, homemade coleslaw, home cut chips

*Burgers continued:*

**Beef steak burger £13.95** (GFO)

Homemade steak burger with mature cheddar, red onion marmalade on a toasted brioche bun, smoked bacon, mayonnaise, gherkin, tomato and baby gem lettuce, homemade coleslaw, home cut chips

**Spicy and cheesy Beef steak burger £13.95**

Homemade steak burger, chilli cheese, jalapenos, baby gem lettuce, barbecue sauce and smoked bacon

**Chicken Burger £13.95** (GFO)

Char marked butterflied chicken breast, chorizo and glazed mozzarella on toasted brioche bun, garlic mayonnaise, baby gem lettuce, homemade coleslaw, home cut chips

**Cajun Burger £13.95** (GFO)

Cajun roasted chicken breast glazed with stilton, smoked bacon, baby gem lettuce and mayonnaise served on a brioche bun and with home cut chips and homemade coleslaw

**Mushroom Burger £12.95** (GFO) (V)

Garlic roasted flat cap mushroom, breaded goats cheese pattie with red onion marmalade and baby gem lettuce on a toasted brioche bun, basil pesto mayonnaise, homemade coleslaw, home cut chips

*Wraps*

All wraps are served with home cut chips and homemade coleslaw

**Chicken Wrap £10.95** (VO)

Beer battered chicken breast strips, sweet chilli mayonnaise, baby gem and cheddar cheese

**Steak Wrap £11.95 Add a steak sauce for £1.95**

Cajun spiced rump steak strips, red onion marmalade, crumbed stilton and baby gem lettuce

**Grill** (GFO)

All our steaks come from our local suppliers and are 28 day dry aged steaks. When you order your steak we will cook it to your liking, served with dressed leaves, home cut chips or creamed potato, roasted vine tomatoes and mushrooms.

**10oz Rump steak £17.95**

**8oz Sirloin steak £19.95**

**12oz Gammon steak with fried egg and pineapple £15.95**

**Mixed grill - 6oz rump steak, 6oz gammon, chicken breast, sausages, black pudding, flat cap mushroom, cherry tomatoes, home cut chips, free range egg, leaves £25.95**

(Prices may be subject to change. Other steaks available on request for advance bookings only)

Sauce: Cracked pepper and brandy sauce, Stilton Sauce, Creamed garlic mushroom, Pan gravy (£1.95 extra each)

*To follow*

**Toffee £5.95**

Sticky toffee pudding, vanilla ice cream, toffee sauce, brandy snap

**Raspberry £5.95**

Raspberry cheesecake Eton mess - vanilla cheesecake, raspberry coulis, meringue dots, raspberry ice cream, biscuit crumb, freeze dried and fresh raspberries

**Christmas Pudding £5.95** (GFO)

Traditional Christmas pudding, brandy sauce, apple and pear compote

**Chocolate £5.95**

Chocolate brownie, warm chocolate orange sauce, malted ice cream

**Cheese** (GFO) **Three cheese selection £6.95 Four cheese selection £7.95**

Choice of 3 or 4 cheeses with celery, butter, chutney and crackers:

Mature cheddar

Brie

Tuxford Blue stilton

Goats cheese

For parties of 8 or more guests, please return your completed pre-order form no later than one week prior to your reservation. A non-refundable deposit of £10.00 per person is required to confirm your booking. Unlike other restaurants we do not believe in service charges. We are grateful that you have chosen to dine with us and our fabulous service is offered regardless of gratuities. Some dishes may contain nuts or traces of nuts. Fish may contain small bones. Please advise in advance if you any special dietary requirements or allergies. Full allergy information available upon request. Slight menu changes may occur. (V) denotes Vegetarian (VO) denotes vegetarian option (GF) denotes Gluten Free (GFO) denotes Gluten Free Option available

