

## *The Best Side Restaurant Festive Menu*

### *To Begin*

**Soup (GFO) (VO) £6.25**

Homemade leek and potato soup with thyme and sea salt croutons, bread with butter

**Pork (GFO) £7.95**

Maple glazed belly pork, apple compote, red wine jus, crackling, leaves

**Pate (GFO) £7.95**

Homemade chicken liver, brandy and thyme pate, caramelised hazelnuts, toasted brioche, homemade festive chutney

**Prawn (GFO) £7.95**

Atlantic salad prawns in a Marie Rose sauce, shredded lettuce, cucumber and tomato, lemon wedge, bread and butter

**Cheese (GFO) (V) £7.95**

Panko breaded goats cheese, beetroot relish, toasted fruit bread, leaves, honey drizzle

**Mushroom (GFO) (V) £7.95**

White wine and garlic creamed mushrooms on toasted ciabatta, watercress

**Olives (GFO) (V) £9.95**

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

### *Mains*

**Turkey (GFO) (VO) £17.95**

Smoked bacon and turkey roulade, sage and apricot stuffing, roasted and creamed potatoes, pig in blanket, pan gravy, served with a selection of vegetables

**Beef (GFO) £19.95**

Slow braised blade of beef, rosemary and garlic fondant potato, parsnip puree, roasted parsnips and carrots, red wine jus, parsnip crisp, served with a selection of vegetables

**Pork (GFO) £17.95**

Blue cheese and herb crusted pork loin steak, dauphinoise potatoes, tenderstem broccoli and green beans, dijon creamed sauce, served with a selection of vegetables

**Steak Strips (GFO) (VO) £21.95**

Sautéed sirloin steak in a brandy, stilton and garlic creamed sauce with mushrooms, onions and spinach. Served with rice or home cut chips

**Hake (GFO) £17.95**

Herb crusted hake, buttered crushed new potatoes, creamed leek and garlic sauce, seasonal greens and a selection of vegetables

**Salmon (GFO) £17.95**

Lemon baked salmon supreme, creamed potato, buttered seasonal greens, lemon and dill cream, lemon wedge and served with a selection of vegetables

**Bourguignon (GFO) (V) (VE) £15.95**

Vegetable bourguignon braised in red wine served with rice, chips or creamed potato

### *Pub Classics*

**Curry £12.95 (GFO) (VO)**

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

**Fish 'n' chips Large £14.95 Small £12.95**

Beer battered cod, 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 £12.95**

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

**3 Egg Omelette £11.95 (GFO) (VO)**

All served with dressed leaves and homemade chips.

Choice of:

- Mature cheddar, bacon & tomato or
- Cheese, sauté mushrooms and onions, spinach or
- Goats cheese, red onion marmalade and spinach

**PLEASE TURN OVER FOR MORE DISHES...**

**Steak Pie £12.95**

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

**Scampi £12.95**

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

*Burgers:***Christmas Burger (GFO) £15.95**

Choice of Char marked turkey escalope, beef patti or breaded chicken breast, parsnip rosti, smoked bacon, brie and cranberry, red onion marmalade, mayonnaise on a toasted brioche bun, homemade coleslaw, home cut chips, pig in blanket

**Beef steak burger (GFO) £14.95**

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 (GFO) £14.95**

Homemade steak burger, chilli cheese, jalapenos, baby gem lettuce, barbecue sauce and smoked bacon on a brioche bun, homemade coleslaw, home cut chips

**Chicken Burger (GFO) £14.95**

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 (GFO) £14.95**

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 (GFO) (V) £14.95**

Garlic roasted flat cap mushroom, breaded goats cheese patti 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

**Festive Wrap £12.95**

Choice of Grilled or breaded chicken breast, cranberry, stuffing, bacon and cheddar cheese

**Chicken Wrap (VO) £12.95**

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

**Mexican wrap (VO) £12.95**

Mexican spiced chicken breast, salsa, sour cream, cheese and guacamole, home cut chips, coleslaw

**Steak Wrap £13.95 Add a steak sauce for £1.95**

Cajun spiced rump steak strips cooked to your liking, 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 £20.95****8oz Sirloin steak £22.95****12oz Gammon steak with fried egg and pineapple £18.95****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)

**FOOD ALLERGIES AND INTOLERANCES**

**Please advise a member of staff if you have any allergies or intolerances. We have a full allergies list available on request.**

For parties of 8 or more guests, please return your completed pre-order form no later than one week prior to your reservation. A nonrefundable deposit of £5.00 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 (VE) denotes vegan

## *The Best Side Restaurant Festive Menu*

### *To follow*

**Toffee £7.25**

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

**Christmas Pudding (GFO) £7.25**

Traditional Christmas pudding, homemade brandy sauce, apple and pear compote

**Chocolate £7.25**

Chocolate biscoff brownie, warm chocolate sauce, homemade malted ice cream, biscoff crumb

**Lemon (GFO) £7.25**

Lemon cheesecake, lemon curd, meringue, homemade raspberry ice cream

**Cheese (GFO) Three cheese selection £8.95 Four cheese selection £9.95**

Choice of 3 or 4 cheeses with celery, butter, chutney and crackers: Mature cheddar, brie, tuxford blue, goats cheese, Red Fox Red Leicester

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