

The Best Side Restaurant Menu

To Begin

Soup (GFO) (VO) £6.25

Homemade soup of the day with thyme and sea salt croutons, bread with butter

Pork (GFO) £7.95

Maple glazed belly pork, celeriac remoulade, wilted spinach, jus, crackling

Chicken (GFO) £8.95

Crispy sesame chicken with a sticky Asian sauce, spring onions, sesame seeds

Prawn (GFO) £7.95

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

Cheese (V) £7.95

Breaded cheese croquettes, tomato salsa, jalapeños, parmesan

Mushroom (V) £7.95

Breaded arancini stuffed with mushrooms, gruyère cheese sauce

Olives (GFO) (V) £9.95

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

Mains

Chicken (GFO) £17.95

Pan seared chicken breast, dauphinoise potatoes, creamed parmesan and sun dried tomato sauce, seasonal greens

Pork (GFO) £17.95

Tomahawk Pork, dauphinoise potatoes, red wine jus, seasonal greens, crackling, apple sauce

Steak Strips (GFO) £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, creamed potato, sautéed garden peas and chorizo, lemon and dill cream, seasonal greens

Salmon (GFO) £17.95

Garlic baked salmon supreme, red pesto cream, roasted cherry tomatoes and baby peppers, lyonnaise potatoes

Bourguignon (GFO) (V) (VE) £16.95

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

Pub Classics

Hunters Chicken £16.95

Pan seared chicken breast wrapped with bacon glazed with barbecue sauce and cheddar, home cut chips, garlic mayonnaise, leaves

Curry £13.95 (GFO) (VO)

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

Fish 'n' chips Large £15.95 Small £13.95

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, Curry sauce for £1.95 extra or Pan gravy for £1.95 extra)

Cottage Pie £13.95

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

Steak Pie £14.95

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

Scampi £13.95

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

Burgers:

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, jalapeños, 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

Chicken Shawarma Wrap (VO) £13.95

Shawarma chicken breast and falafel, tahini sauce, gem, garlic, cucumber, tomato, gherkin

Chicken Wrap (VO) £13.95

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

Mexican wrap (VO) £13.95

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 £21.95

Mixed grill - 6oz rump steak, 6oz gammon, chicken breast, sausages, black pudding, flat cap mushroom, cherry tomatoes, home cut chips, free range egg, leaves £26.95

(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

Profiteroles £7.45

Chantilly cream filled profiteroles glazed with biscuit topping and chocolate sauce

Raspberry £7.45

Deconstructed Eaton mess: Chantilly cream, poached and fresh raspberries, raspberry ice cream, meringue

Doughnuts £7.45

Trio of vanilla cheesecake filled doughnuts topped with biscoff sauce and crumb, chocolate sauce and hazelnuts, lemon curd and meringue

Banana (GFO) £7.45

Banana crumble cake, toffee sauce, vanilla and fudge ice cream, banana milk shake

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

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

