

The Best Side Restaurant Festive Menu

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.

To Begin

Soup £6.50 (GFO) (V)

Homemade vegetable soup served with warm bread and butter

Pate £8.45 (GFO)

Homemade chicken liver, brandy and thyme pâté, toasted brioche bread, chopped honey roast nuts, festive chutney, butter

Pork £7.95 (GFO)

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

Prawn £7.95 (GFO)

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

Cheese £8.25 (V)

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

Mushroom £7.95 (GFO) (V)

White wine and garlic creamed mushrooms on toasted ciabatta, herb oil, watercress

Olives £9.95 (GFO) (V)

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

Mains

Turkey £18.95 (GFO) (VO)

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 £19.95 (GFO)

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

Pork £18.95 (GFO)

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

Steak Strips £21.95 (GFO)

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

Salmon £18.95 (GFO)

Lemon baked salmon supreme, crushed new potatoes, creamed garlic and leek cream, seasonal greens, served with a selection of vegetables

Hake £18.95 (GFO) (V)

Herb crusted hake fillet, creamed potatoes, Gruyère cheese sauce, seasonal greens, served with a selection of vegetables

Bourguignon £16.95 (GFO) (V) (VE)

Mushroom and vegetable bourguignon braised in red wine served with rice, chips or creamed potato, served with a selection of vegetables

Pub Classics

Curry £14.95 (GFO) (VO)

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

Fish 'n' chips Large £16.95 Small £14.95

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 £14.95

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

3 Egg Omelette £11.95 (GFO) (V)

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

Hunters Chicken £17.95 (GFO)

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

Scampi £14.95

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

*Burgers:***The Christmas Burger (GFO) £17.95**

Homemade beef steak burger, pulled turkey, sausage meat and stuffing patty, bubble & squeak patty, cranberry sauce, cheese, gravy soaked bread served on a toasted brioche bun, pig in blanket, homemade coleslaw and home cut chips

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 butterflied 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 patty 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 £13.95

Breaded or grilled chicken goujons, cranberry sauce, sage stuffing, bacon, cheddar cheese

Chicken Shawarma Wrap £13.95

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

Chicken Wrap £13.95

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

Mexican Wrap £13.95

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

Steak Wrap £14.95 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 £21.95**8oz Sirloin steak £23.95****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)

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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 £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

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To follow

Toffee £7.45

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

Cheesecake £7.45

Home made Vanilla cheesecake with a ginger biscuit base, rum and raisin ice cream, gingerbread, toffee sauce

Christmas Pudding £7.45

Traditional Christmas pudding, brandy sauce, apple and pear compote

Chocolate £7.45

Chocolate brownie, warm chocolate orange sauce, malted ice cream, malted crumb

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

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

Red Fox Red Leicester

Mature cheddar

Brie

Tuxford Blue stilton

Goats cheese

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