

While you wait

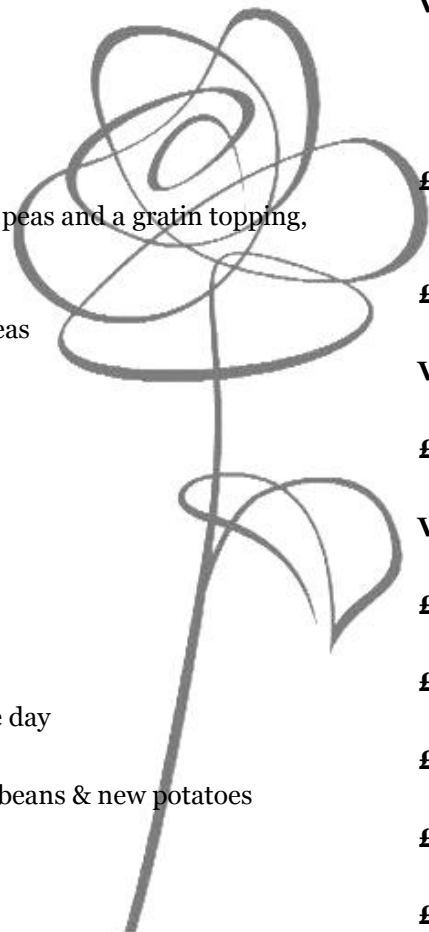
Homemade hummus & warm pitta bread	V £2.95
Provençal mixed olives	V £2.95
Homemade bread of the day with olive oil & balsamic vinegar	V £2.25
<i>Try a selection of the above</i>	V £5.75

Starters

Chef's soup of the day		V £4.75
Served with our homemade bread		
Cured seafood selection		
Beetroot cured salmon, smoked prawns & smoked peppered mackerel with homemade bread & lemon wedges	ample generous	£6.50 £11.95
Smoked duck breast		£6.75
With walnut pesto & watercress		
Breaded whitebait		£5.25
Served in a basket with lemon mayonnaise & homemade bread		
Chinese five spiced rabbit		£5.50
With pancakes, spring onion, cucumber and hoisin sauce		
Crispy parsnip & stilton salad		V £5.00
With port dressing		

Mains

Tiger prawn, salmon and haddock gratin		£12.95
Prawns, salmon and haddock cooked in a creamy béchamel sauce with peas and a gratin topping, served with new potatoes		
Traditional beer battered fish & chips		£10.95
Local fillet of fish with homemade, rustic maris piper chips & mushy peas		
Courgette, sunblushed tomato, polenta & feta bake		V £10.75
Finished with roquette, balsamic reduction & tomato chutney		
Wholetail breaded scampi		£10.95
Deep fried and served with french fries & tartare sauce		
Chickpea, spinach & aubergine curry		V £10.95
Finished with yoghurt and served with pilaf rice & flatbread		
Award winning Cumberland sausages		£9.95
With English mustard creamed potatoes and caramelised onion gravy		
Chef's Pie of the day		£10.95
Old fashioned puff pastry pie with new potatoes & vegetable dish of the day		
Grilled Pork schnitzel Holstein		£11.25
With fried egg, anchovies, capers & beurre noisette. Served with green beans & new potatoes		
Pan roasted chicken breast		£11.95
On dauphinoise potatoes & wilted greens with Marsala sauce		
Slow braised lamb shank		£13.95
With a pearl barley & root vegetable stew and rosemary jus		



Steaks from the char grill

All our Steaks are 28 day dry aged and British in origin

100z Sirloin Steak	£17.95
100z Rump Steak	£16.95
60z Fillet Steak	£21.95

*All served with homemade rustic maris piper chips and a choice of pink peppercorn sauce **or** grilled plum tomatoes **or** garlic butter*

For an extra £3.00 make it surf and turf with garlic sautéed king prawns

Today's catch of the day

Choose from our selection of daily caught fresh fish on our blackboard

Side dishes

£2.50

Rustic maris piper chips ~ French fries ~ Battered onion rings ~ Market vegetables ~ Garlic bread with mozzarella ~ House chopped salad ~ Mushy peas ~ New Potatoes

Desserts

Don't forget to indulge; some people refused the dessert trolley on the Titanic!

Spiced apple cake

With toffee sauce & vanilla ice cream

£4.95

Praline parfait

With poached pear & chocolate sauce

£5.50

Espresso pannacotta

With oat shortbread

£5.25

Caramelised orange tart

With cinnamon chantilly

£5.25

'Mio' Italian ice cream and 'Pagatoni' sorbets

Strawberry, chocolate, vanilla, lemon, mango, raspberry

£1.20/scoop

Cheese of the week

With homemade chutney, celery & biscuits

£5.95

Too full for a dessert? Ask a member of staff about our mini espresso cup dessert for a sweet end to your meal

£2.95

The Peldon Rose offers a range of menus and packages suitable for any occasion. If you are planning a special occasion ask a member of staff or visit our website www.thepeldonrose.co.uk

Customers sitting outside are politely requested to place their orders at the bar

