

## oswalds evening and grill menu

### Starters

<i>Basket of Olivia's artisan bakery bread rolls</i>	£3.00
<i>Goats cheese and courgette terrine with beetroot salad and balsamic</i>	£5.00
<i>Homemade soup with olivia's artisan bakery bread,</i>	£4.50
<i>Homemade chicken liver pate with fruit chutney and griddled bread</i>	£5.00
<i>Thai style spicy prawn salad</i>	£7.50 (£2.50supp)
<i>on chilli and cheddar bread and homemade lemonade</i>	
<i>Deep fried locally produced Parlourmade Mordon Camembert</i>	£5.50
<i>with confit cherry tomatoes</i>	

	<u>starter</u>	<u>main</u>
<i>Gnocchi with garlic and herb butter</i>	£5.00	£10.00
<i>parmesan, peas, roast courgette and garlic ciabatta(ciabatta with main course only)</i>		
<i>Add grilled chicken or salmon to your gnocchi</i>		£5.00

### Main course

<i>Hall Garth beef burger, swiss cheese and fried onions</i>	£12.00
<i>Chargrilled aubergine with Cajun spices, fried onions and swiss cheese</i>	£11.00
<i>Butterfly chicken breast with smoked cheese and chilli mayonnaise</i>	£12.00
<i><u>served in a foccacia style bun with lettuce tomato and mayonnaise and hand cut chunky chips</u></i>	
<i>Breaded fillet of sole, minted pea puree, hand cut chips and homemade tartare sauce</i>	£14.00
<i>Ratatouille layered with char grilled aubergine with local cheese and herb crust</i>	£13.00
<i>Grilled smoked haddock with local cheese and herb crust, champ, mustard butter sauce</i>	£14.00
<i>Braised shin of beef, herb mashed potato, baby carrots, green peppercorn sauce</i>	£15.00
<i>Corn fed chicken, fondant potato, purple sprouting broccoli and baby carrots</i>	£15.50

## **Grill menu**

*Choose a main course then select three accompaniments to be served with your choice from the list below*

*Sirloin steak £21.50 (£5.00 supp) rump steak £18.50 pork cutlet £14.00*

*Chicken breast £14.00 lamb leg steak £14.00 salmon £13.00*

### **Sauces and accompaniments for the grill menu**

*Peppercorn, Dianne or béarnaise sauce*

*Buttered Corn cobs, Baby potatoes in herb butter, Hand cut chunky chips, Mashed potato, Coleslaw, Potato salad, Slow roast tomato and rocket salad, Caesar salad, Garlic and cheese ciabatta, local cheese and herb crust roast tomatoes, Tomato, cucumber and red onion salad*

*Extra portions of the above £ 2.50*

*Hall Garth mixed grill £24.00*

*(£8.00supp) sirloin, gammon, chicken breast, sausage, black pudding served with fried egg, hand cut chips and local cheese and herb crust roast tomatoes*

## **Desserts**

*Hall Garth's own recipe sticky toffee pudding, hot toffee sauce and vanilla ice cream £ 5.50*

*Banana and frangipane tart, banana ice cream, toasted almonds and maple syrup £ 5.50*

*Rhubarb crème brulee with homemade biscotti £ 5.50*

*White chocolate parfait, pear wafers, pear and vanilla compote £ 5.50*

*Clotted cream cheesecake with seasonal fruits £ 5.50*

*Award winning locally produced Parlourmade cheese with grapes, celery, biscuits and chutney*

*3 pieces £ 7.50 (£3.00 supp) 5 pieces £9.50 (£5.00 supp)*

***Parlourmade cheese is made by Neil and Carol Peacock at The Village Farm Dairy in the village of Mordon just a few miles from Hall Garth Hotel***

*Supplements apply to guests on dinner inclusive rates*