

## **PUB OF THE YEAR PARTY NIGHT MENU- FRIDAY 4<sup>th</sup> May**

### **Starters**

Cricketers Egg and Soldiers; Crispy Goosnargh Duck Egg, served with Croque Monsieur Soldiers

Homemade Chicken Liver and Madeira Parfait, Parsley Butter, Toasted Granary, Homemade Chutney

Tempura Crispy Squid; Pickled Vegetables, Salsa Verde, Crispy Capers, Lemon Aioli

Pan-Fried Halloumi, Coriander seeds and Parsley, Toasted Almonds, Raddiccio Salad (v)

Asian Style Noodle Broth; Spring Onion, Chilli, Ginger, Julienne of Vegetables, Rice Noodles, Fresh (vegan)

Coriander Sesame Tempura Chicken Goujons, Soy, Ginger and Chilli, Carrot, Spring Onion and Coriander Salad, Toasted Peanuts,  
Crispy Noodles

### **Mains**

Taste of Pork; Confit Belly Pork, Garlic and Thyme Pork Loin, Apple Puree, Sage Creamed Potatoes, Black Pudding, Crackling, Red  
Wine Jus

Fish and Chips; Lager Battered Fresh Haddock Fillet, Hand Cut Chips, Mushy Peas, Tartare Sauce

Red Lentil, Butternut Squash, Sweet Potato and Spinach Dahl, Spiced and Roasted Causeway Cauliflower, Cauliflower Bhaji, Baby Herbs  
(vegan)

Slow Cooked Ox Cheek, Thyme and Roasted Bone Marrow Mash, Glazed Carrot, Sticky Red Cabbage, Red Wine Jus

Scott's 28 Day Matured Rump Steak, Hand Cut Chips, Lager battered Onion Rings, Garlic and Thyme Roasted Mushroom and Tomato

Pan Roasted Chicken Supreme; Carrot Puree, Crispy Hens Egg, Confit Garlic Fondant Potato, sautéed Summer Greens, White Wine and  
Tarragon Cream Sauce

Pan Roasted Salmon Fillet, Sauteed Potatoes, Aromatic Vegetables, Sesame and Soy Reduction, Crispy Squid, Fresh Chilli and  
Coriander

### **Desserts**

Assiette for The Table (a selection of our favourite desserts)

*£30 pp*

*(£25 pp for all Local Card Holders and their friends and family!)*

**Live Music in the bar from 8pm. Disco from 10pm- Late**