

PADDOCK MENU

JANUARY, FEBRUARY, MARCH 2025

STARTERS

Winter Vegetable Soup

A hearty creamy soup made with a medley of root vegetables, plant based cream and served with a crusty roll

Shredded Chilli Beef

Feather steak slow cooked with chilli and tomatoes served on a fried tortilla, garnished with sour cream and crispy onions

Smoked Mackerel Salad

A salad of mackerel, sweet pickled red onions, cherry tomatoes and baby gem lettuce, finished with creamy horseradish

Baked Camembert

Whole Camembert studded with garlic, rosemary and drizzled with garlic infused oil, served with toasted sourdough bread

Honey Ham Hock

Ham hock mixed with honey, mustard and cucumber, served with beetroot and tomato concasse and finished with a mustard mayonnaise

MAINS

Steak and Kidney Pie

Slow cooked beef and kidney in a rich stout sauce, topped with shortcrust pastry and served with creamy mashed potatoes, buttered savoy cabbage, tender stem broccoli and orange flavour carrots

Pork Belly

Strips of pork belly seasoned with sage and onion, served with a breaded black pudding bonbon, chateaux potatoes, buttered savoy cabbage, tender stem, orange flavour carrots and an apple cider sauce

Lemon Sole

Fillet of lemon sole filled with king prawns and baked in butter, served with a prawn sauce, Pommes Anna, buttered savoy cabbage, tender stem broccoli and orange flavour carrots

Buffalo Chicken Burger

Chicken thighs coated in seasoned flour, fried and cooked in a fiery buffalo sauce, served in a toasted bun with Monterey Jack cheese, bacon and tomato, served with chips and coleslaw

Mushroom Bourguignon

Chestnut and Portobello mushrooms cooked with shallots, red wine and carrots, served with creamy mashed potatoes, buttered savoy cabbage, tender stem broccoli and orange flavour carrots

10oz English Sirloin Steak

English Sirloin (1086 kcals) cooked to your liking, served with a tomato (135 kcals) and mushroom (108 kcals) garnish, with chips (256 kcals) or jacket potato (368 kcals) and peas (69 kcals) or side salad (60 kcals)

18oz T-Bone Steak (£5.00 Supplement)

Prime English T-Bone (1588 kcals) cooked to your liking, served with a tomato (135 kcals) and mushroom (108 kcals) garnish, with chips (256 kcals) or jacket potato (368 kcals) and peas (69 kcals) or side salad (60 kcals)

Add peppercorn sauce (241 kcals) to your steak for £2.50

DESSERTS

Apple Tart

Sugared sliced apples baked on puff pastry, served with English butter toffee ice cream and caramel sauce

Peach Melba Ice Cream

Creamy peach and raspberry ice cream served on a meringue nest with sugar soaked peaches, finished with raspberry purée

Spotted Dick

A hot light sponge pudding with raisins and mixed spices served with custard or vanilla ice cream

Chocolate Brownie

A hot rich gluten free and vegan chocolate brownie served with vegan mint flavoured ice cream and chocolate glaze

Cheese and Biscuits

Brie, cheddar and Stilton served with biscuits, fruit chutney, celery and grapes
Gluten free crackers available on request

TO FINISH

Selection of Tea or Coffee

Please note any additional tea (1 kcal), coffee (41 kcal) or cappuccino (41 kcal) will be charged as follows:
Tea - £1.00, Coffee - £1.20

Add onion rings
to any meal for
£3.50 extra
(281 kcals)
Allergens: wheat (gluten)