

PADDOCK MENU

JANUARY, FEBRUARY, MARCH 2025

STARTERS

Winter Vegetable Soup **VE GF** (GF roll on request)

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

Allergens: Soup: Celery Roll: Milk, wheat (gluten)
(188 kcals per serving)

Shredded Chilli Beef

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

Allergens: Celery, milk, wheat (gluten)
(419 kcals per serving)

Smoked Mackerel Salad **GF**

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

Allergens: Egg, fish, milk, mustard, sulphites
(308 kcals per serving)

Baked Camembert **V**

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

Allergens: Milk, wheat (gluten)
(480 kcals per serving)

Honey Ham Hock **GF**

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

Allergens: Egg, mustard
(156 kcals per serving)

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

Allergens: Celery, egg, fish, milk, wheat (gluten)
(882 kcals per serving)

Pork Belly **GF** (without black pudding bonbon)

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

Allergens: Celery, egg, milk, wheat (gluten)
(1279 kcals per serving)

Lemon Sole **GF**

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

Allergens: Celery, crustaceans, fish, milk
(853 kcals per serving)

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

Allergens: Burger: Celery, milk, wheat (gluten) Chips: may contain: Wheat (gluten) Coleslaw: Egg, mustard
(1208 kcals per serving)

Mushroom Bourguignon **V GF**

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

Allergens: Celery, milk
(1268 kcals per serving)

10oz English Sirloin Steak **GF** with jacket potato

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)

Allergens: Chips: may contain wheat (gluten) Jacket potato and butter: Milk

18oz T-Bone Steak (£5.00 Supplement) **GF** with jacket potato

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)

Allergens: Chips: may contain wheat (gluten) Jacket potato and butter: Milk

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

Allergens: Celery, milk, wheat (gluten)

DESSERTS

Apple Tart **V**

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

Allergens: Egg, milk, soy (soybeans), wheat (gluten)
(349 kcals per serving)

Peach Melba Ice Cream **V GF**

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

Allergens: Egg, milk
(297 kcals per serving)

Spotted Dick **V**

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

Allergens: Egg, milk, wheat (gluten)
(475 kcals with custard / 463 kcals with ice cream)

Chocolate Brownie **VE GF**

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

Allergens: Nuts, peanuts, soy (soybeans)
(455 kcals per serving)

Cheese and Biscuits **V** (GF crackers on request)

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

Allergens: Celery, milk, sesame, wheat (gluten)
Gluten free crackers: contains gluten free oats, may contain milk
(732 kcals per serving)

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)