

THE GUY FAWKES ARMS

A L A C A R T E M E N U

S T A R T E R S

BREAD SELECTION £8.50

BALSAMIC & OLIVE OIL, BLACK OLIVE TAPENADE, HUMMUS, SALTED BUTTER

THAI SPICED CARROT & CORRIANDER SOUP £9.00

COCONUT MILK, SOURDOUGH CROUTONS

TEMPURA CAULIFLOWER £9.50

VIETNAMESE RICE SALAD, GOCHUJANG MAYO, CHILLI OIL

BLACK PUDDING BON BONS £10.00

PEA PUREE, MICRO HERBS

RAREBIT £10.00

SMOKED HAM HOCK, TOASTED SOURDOUGH, CHEESE & MUSTARD BECHAMEL, PICKLED BRAMLEY RELISH

ASIAN BEEF SALAD £10.00

BEEF SIRLOIN, CRISPY VEGETABLE SALAD, TOASTED SESAME SEEDS, SOY & CHILLI DRESSING

BEETROOT & GOATS CHEESE SALAD £10.00

ROASTED BEETROOT, WHIPPED GOATS CHEESE, HONEY & BALSAMIC DRESSING

PRAWN COCKTAIL £12.00

ICEBERG LETTUCE, TOMATO, CUCUMBER, MARIE ROSE SAUCE

TEMPURA TIGER PRAWNS £12.00

CRISPY VEGETABLE SALAD, WASABI MAYO, SESAME SEEDS

GRAVADLAX £12.00

HERB CURED SALMON, BEETROOT CARPACCIO, HORSERADISH CREME FRAICHE, MICRO HERBS

TO SHARE

BAKED WHOLE CAMEMBERT £14.00 (FOR 2 SHARING)

CRUDITÉS, APPLE & RED ONION CHUTNEY, TOASTED SOURDOUGH STICKS

SEAFOOD PLATTER £17.50

MINI PRAWN COCKTAIL, TEMPURA TIGER PRAWNS, WASABI MAYO, GRAVADLAX

ALL STARTERS ARE SERVED WITH COMPLIMENTARY BREAD AND BUTTER

AS ALL OUR DISHES ARE FRESHLY PREPARED, WE CANNOT GUARANTEE THEY ARE FREE FROM NUTS OR OTHER ALLERGENS. IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF STAFF. THANK YOU.

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A LA CARTE MENU

MAIN COURSES

LEEK & GRUYERE FILO PARCELS £19.00

ROASTED RED PEPPER PUREE, BALSAMIC GLAZE,
TRUFFLE CREAM SAUCE, SERVED WITH TRIPLE
COOKED CHIPS

COQ AU VIN £19.00

SLOW COOKED CHICKEN LEGS, CREAMED MASH,
RED WINE, PEARL ONIONS, PANCETTA &
MUSHROOM SAUCE

SAUSAGE & MASH £19.00

PORK & BLACK PUDDING SAUSAGES,
CARAMELIZED RED ONION & RED WINE JUS,
CREAMED MASH

BATTERED HADDOCK & TRIPLE COOKED CHIPS £20.00

TARTARE SAUCE, GARDEN PEAS, CHARRED
LEMON

STEAK & BLACK SHEEP ALE PIE £23.00

BUTTER SHORT CRUST PASTRY, BLACK SHEEP
ALE GRAVY SERVED WITH: CREAMED MASH OR
TRIPLE COOKED CHIPS

PAN ROASTED CHICKEN BREAST £25.00

BROWN BUTTER POMME PUREE, PEARL ONIONS,
PEAS, PANCETTA FRICASSEE, TARRAGON OIL,
RED WINE JUS

CHATEAUBRIAND £85.00

TRIPLE COOKED CHIPS, ONION RINGS,
PEPPERCORN SAUCE, COWBOY BUTTER
SERVED MEDIUM RARE

PORK MEDALLIONS £26.00

WHOLEGRAIN MUSTARD MASH, TARRAGON
CREAM SAUCE. PORK POPCORN

PAN ROASTED DUCK BREAST £29.00

POTATO PAVE, BLACK PUDDING BON BON, RED WINE
& GRAPEFRUIT GASTRIQUE SAUCE

LAMB SHOULDER £30.00

48 BOUR SLOW COOKED LAMB SHOULDER,
PARMESAN POLENTA, CRISPY KALE, RED WINE &
MARSALA JUS

BUTTER ROASTED SEABASS FILLET £30.00

SPICED NEW POTATOES, FENNEL SOUBISE,
VADOUVAN SAUCE, RAINBOW CHARD

FILLET STEAK MEDALLIONS £39.00

BEER BATTERED ONION RINGS, TRIPLE
COOKED CHIPS
CHOICE OF SAUCE: PEPPERCORN SAUCE,
RED WINE JUS, COWBOY BUTTER

7OZ FILLET STEAK £45.00

MUSHROOM GRATIN, CELERIAC PUREE,
TRIPLE COOKED CHIPS, BORDELAISE SAUCE

ALL MAIN COURSES ARE SERVED WITH
COMPLIMENTARY MIXED GREENS

SIDES

TRIPLE COOKED CHIPS £4.50
TRUFFLE & PARMESAN CHIPS £5.50
CREAMED MASH £4.50
BEER BATTER ONION RINGS £4.50

CAULIFLOWER CHEESE £5.50
CREAMED CABBAGE, PEAS &
PANCETTA £5.50

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D E S S E R T S

JAM ROLY POLY £9.00

VANILLA CREAM CUSTARD

STICKY TOFFEE PUDDING £9.50

TOFFEE SAUCE, CLOTTED CREAM & HONEYCOMB ICE CREAM

APPLE, PEAR & GINGER CRUMBLE £9.50

VANILLA CREAM CUSTARD

CHOCOLATE & MIXED BERRY ETON MESS £9.50

CHOCOLATE BROWNIE, MIXED BERRY COMPOTE, WHIPPED CREAM, MERINGUE

DOUBLE CHOCOLATE BROWNIE £9.50

WHITE CHOCOLATE & VANILLA GEL, MADAGASCAN BOURBON VANILLA ICE CREAM

WHITE CHOCOLATE & MISO CREME BRULEE £9.50

SHORTBREAD BISCUIT, RASPBERRY COMPOTE

CHEESEBOARD £13.00

BISCUITS, APPLE, CELERY, RED ONION CHUTNEY, BLUE CHEESE, FRENCH BRIE,
CHARCOAL CHEESE, SAGE DERBY

COFFEE & MINI PUDDING £8.50

CHOICE OF DESSERTS:

DOUBLE CHOCOLATE BROWNIE

STICKY TOFFEE PUDDING

CHOCOLATE & MIXED BERRY ETON MESS

TRIO OF NORTHERN BLOC

ICE CREAM £8.50

MADAGASCAN BOURBON VANILLA |
CHOCOLATE & SEA SALT | SICILIAN LEMON
SORBET | WHITE CHOCOLATE & POPCORN |
GINGER CARAMEL | CLOTTED CREAM &
HONEYCOMB | BANOFFEE PIE |
RASPBERRY & SORREL

VEGAN ICE CREAM SELECTION

CHOCOLATE & BLOOD ORANGE
STRAWBERRY & YUZU
VANILLA

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