

The
FROCESTER
BAR • RESTAURANT • HOTEL

Restaurant Menu

Appetisers

mixed mistoliva olives • mixed breads with balsamic oil • breaded mushrooms • garlic bread • salt 'n' pepper squid • spicy fried bread with chorizo
£ 3.00 each

Starters

Battered Brie with hot and sour pepper dip **£7.50**

Grilled peppered goats cheese with pickled beetroot and apple served on a bed of house salad
£7.00

Pan fried pigeon breasts with black pudding, red onions and bacon **£7.00**

Soup of the day served with a choice of white or granary bread **£5.50**

Sautéed garlic mushroom with spring onion, spinach and feta cheese on granary toast **£7.50**

Seared Shetland King scallops served in spring onion and vermouth cream sauce with granary bread **£9.50**

Pan fried whole king prawns in a garlic and herb butter, with mixed leaves **£7.50**

Mains

Pan roasted lamb rump with mustard and sage crust, thyme, roasted carrots, sautéed mushrooms served with red wine and mint sauce **£19.00**

Char grilled ribeye steak served with roast tomato, sautéed mushrooms and onion chutney
£19.00

Pan roasted wild duck breast with hispi cabbage, black pudding, sautéed mushroom, red wine sauce and apple chutney **£16.50**

Spinach, mushroom, leek and walnut roast with warm tomato chutney, steamed broccoli and pickled beetroot **£12.50**

Chicken breast stuffed with chorizo, basil and mozzarella in parma ham served with sautéed leeks and red wine sauce **£15.50**

Pan roasted wild venison steak with red wine, bacon and mushroom sauce with hispi cabbage
£19.00

Pan fried whole plaice seasoned with crayfish and caper butter accompanied by house salad and sautéed leeks **£15.50**

All main courses are served with the choice of one of the following -:

*hand cut chips,
dauphinoise potatoes,
new potatoes,
mixed salad,
market vegetables
rustic garlic bread*

Additional side orders £3.00 each

Please advise when ordering if you have any food allergies or intolerances