

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 walnut served on a bed of house salad
£7.00

Pan fried pigeon breasts with black pudding, red onions and bacon **£7.50**

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

Sautéed garlic field mushrooms with spinach and feta cheese on granary toast **£7.50**

Severn and Wye smoked salmon and crayfish cocktail with marie rose sauce and granary bread
£8.50

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

Mains

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

Chargrilled sirloin steak served with pepper sauce and a field mushroom topped with stilton cheese then wrapped in parma ham **£19.00**

Wild cotswold venison steak with braised red cabbage, sauteed mushrooms and red wine sauce
£19.00

Walnut and winter vegetable roast with kale, beetroot pickle and warm tomato chutney **£12.50**

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

Pork fillet medallions in port and Stilton cream sauce with savoy cabbage **£16.50**

Oven roasted Hake fillet with cheddar crust, roast tomatoes, samphire, basil and pinenut pesto
£16.50

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