

## Starters

### Homemade Soup of the Day (V)(G\*) £6

A freshly prepared Soup served piping hot, with freshly baked home-made Bread

### Freshly Baked Bread (G)(V)(E) £4

Warmed Homemade Bread Served with Garlic Aioli

### Blanche Bait (G) £7

White Bait in a crispy coating, deep fried and served with Marie Rose Sauce and fresh Lemon

### Mushrooms on Toast (V)(G\*)(D) £7

Mushrooms, Shallots and Garlic pan fried with fresh Double Cream served on Toasted focaccia and topped with Parmesan Cheese

### Ham Hock Scotch Egg (G)(D)(E) £8

A soft-boiled Egg wrapped in Sausage Meat and Ham Hock, covered in Breadcrumbs and deep fried. Served with a blue cheese dressing

## Bar Meals

### Oliver Burger (G)(D)(E)(S) £15 Vegetarian options available (V)

100% 6oz chargrilled Steak Burger, served in a Brioche Bun with Lettuce, sliced Tomatoes, topped with Monterey Jack Cheese and Burger Sauce, Served with Chips and Onion Rings  
Add smoked Streaky Bacon £1.50

### Malayan Curry (Chicken, Prawn or Vegetable (V)) £18

A Malayan Curry Sauce with Butternut Squash, green beans, and Coconut Milk, served with Pilau Rice and a Garlic Bread (G)

### Jumbo Fish 'N' Chips (G) £15

Boneless Cod fillet dipped in our own Batter, served with Homemade Chips, Mushy Peas and Tartar Sauce

### Steak and Ale Pie (G)(D)(E) £15

Tender pieces of Beef cooked in a rich Ale Gravy encased in short crust pastry, served with Mashed Potatoes and Fresh Vegetables

### 12" Pizza (V)(G)(D) £15

Our own light pizza base topped with a tangy tomato sauce, Creamy mozzarella, basil and olive oil  
Add extra topping's £1.50 each  
Prosciutto Ham, Pepperoni, Charred Chicken  
Sweetcorn, Pineapple, Mushrooms, Jalapenos

### Beef & Bacon Lasagne (G)(D) £16

Layers of Pasta and our homemade Bolognese Sauce with Smoked Bacon topped with a Cheese Sauce, served with Fresh Salad and Garlic Bread

### Penne Pasta (V)(G) £14

Penne Pasta tossed in a Fresh Tomato Sauce with, Shallots, Garlic, Chilli, Black Olives and Capers then drizzled with Olive Oil and topped with Grated Parmesan(D)

## Chefs Specials

### Ballotine of Lamb £21

Lamb shoulder slowly cooked and rolled into a Ballotine, served with Duchess Potatoes (D), Braised Red Cabbage and a Minted Lamb Gravy

### Pan Fried Salmon Fillet £22

Pan fried and served with Wilted Spinach, Gnocchi (G) and a Tomato and Shallot Dressing

### Cornfed Chicken (D) £21

Pan fried Chicken Breast on a bed of Spinach covered with a Leek and Mushroom Cream Sauce served with Seasonal Vegetables

### Duck & Dauphinoise £24

Tender duck breast and creamy dauphinoise potatoes (D) coated in a red wine and star anise sauce, served with Seasonal Vegetables.

### 10oz Dry Aged Rump £22

Rump steaks are a lean cut of Beef with little fat, served with grilled tomato, field mushroom, garden peas, onion rings (G)(D) and homemade chips

### 8oz Dry Aged Fillet £35

The most prized cut of Beef for many, the Fillet is extremely tender served with grilled tomato, field mushroom, garden peas, onion rings (G)(D) and homemade chips

### Tomapork Steak (G)(D) £26

A large pork chop, brushed honey and mustard topped with breadcrumbs and slowly roasted, served with champ, savoy cabbage and a mushroom and Dijon mustard sauce.

### Sides

Homemade Chips £4.50

Fresh Salad £4.50

Seasonal Veg £4.00

Braised Red Cabbage £5.00

Homemade Coleslaw (E) £3.50

Mozzarella Sticks (G)(D) £5.50

Onion Rings (G)(D) £4.50

Garlic Pizza Bread (G) £4.00

Garlic Pizza Bread with Cheese (G)(D) £6.00

ADD A SAUCE (V) .....

.....for just £2.99

Stilton Sauce (D)

Peppercorn Sauce (D)

Diane Sauce (D)

Red Wine Sauce

#### Allergen Key

(V) Vegetarian

(G) Contains Gluten

(G\*) Gluten Free Option

(N) Contains Nuts

(D) Contains Dairy

(E) Contains Egg

(S) Contains Sesame

**If you have a food allergy,  
please notify your server**

## Desserts

### Apple Crumble (V)(G)(D) £7

Bramley Apples cooked with a little Sugar and local Honey, topped with a Almond and honey crumble served with creamy custard

### Sticky Toffee Pudding (V)(G)(D)(E) £8

A warm Sticky Toffee Sponge rolled with a Bourbon Toffee Sauce served with a Brandy Snap Basket and Vanilla Ice Cream

### Eton Mess (V)(D)(E) £7

Meringue, Raspberries and Chantilly Cream served in a tall sundae glass

### Toffee & Honeycomb Cheesecake (V)(G)(D) £7

A crumbly Biscuit base with a creamy Cheese filling, Honeycomb pieces, Toffee Sauce topped with Chantilly cream and homemade Honeycomb

### Panna Cotta (D) £7

A creamy Italian style white chocolate Mousse garnished with Raspberries and Drizzled with Raspberry Sauce

### Chocolate Delight (V)(D)(E) £8

A light soft textured Homemade Brownie full of Chocolate, topped with a smooth Milk Chocolate cream and a dark chocolate glaze, served with salted caramel ice cream

## Iced Desserts

### Ice Creams & Sorbets (V) £6

Add an **extra scoop** to your dessert for **£2**

### Ice Creams (D)(E)

Clotted Cream Vanilla,  
Oreo(G),  
Salted Caramel,  
Chunky Chocolate,  
Rum & Raisin

**Sorbets** ~ Lemon or Blood Orange,

### Individual Pots(D)(E) £2.99

Blue Bubble-Gum

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## Coffee Selection

### Espresso £2.90

Single shot of strong coffee

### Americano £2.90

Long Black coffee served without milk

### Café Latte(D) £2.90

Espresso shot topped with steamed milk

### Cappuccino(D) £2.90

Steamed milk with an Espresso shot topped with foam

### Flat White(D) £2.90

Americano coffee topped with steamed milk

### Floater Coffee(D) £3.00

Americano Coffee topped with whipped double cream

### Hot Chocolate(D) £3.00

Served with a topping of Chantilly Cream

Why Not Add a Shot of Caramel syrup

or a Liqueur to your Coffee or Hot Chocolate???

### Speciality Tea's £2.90

Breakfast Tea, Earl Grey, Decaffeinated

Camomile

Peppermint, Chocolate Mint,

Pure Green Tea

Green Tea with ~ Lemon, Mango & Lychee, Coconut & Mango, Pineapple & Grapefruit, Berry

The Oliver Twist

Country Inn