

THE VILLAGE MAID

LOUNGE

STARTERS

SELECTION OF ARTISAN BREAD (V) 5

ADD OLIVES 3

Balsamic oil, whipped smoked sea salt butter

CLASSIC PRAWN & CRAYFISH COCKTAIL 9

Thousand island dressing, avocado puree, bread, butter GF/DF

PORK & GAME SCOTCH EGG 8

Straw potatoes, sticky brown sauce

BAKED CAMEMBERT (V) 8

Whipped sage truffle butter, crispy onions, warm sourdough GF

HERITAGE BEETROOT CARPACCIO (VE) 7

Parmesan, rocket, toasted pine nuts, balsamic glaze GF/DF

MAINS

SLOW ROASTED PORK BELLY 16

Smashed carrots & swede, seasonal greens, smoked chorizo, baby onion jus GF

PANKO OYSTER MUSHROOMS (VE) 13

ADD PANKO CHICKEN 3

Katsu curry sauce, steamed rice, seaweed DF

SMOKED HADDOCK 16

Parmentier potatoes, roasted cauliflower, spinach, baby shrimps, saffron cream GF

TANDOORI HALLOUMI BURGER (V) 14

Onion bhajis, raita, skinny fries, house slaw GF

CLASSICS

SOUTHERN FRIED CHICKEN IN A BUCKET 13

Skinny fries, house slaw

BEER BATTERED FISH 14

Hand cut chips, mushy peas, tartare sauce GF/DF

THE 'PHILLY STEAK' MAID BURGER 15

2 x 4oz beef patties, poblano cheese, jalapenos, mustard mayo, gravy, skinny fries, house slaw GF/DF

PIE OF THE DAY 14

A choice of mash or hand cut chips, seasonal vegetables, gravy

SIDES

HAND CUT CHIPS 3.50

SKINNY FRIES 3

ONION RINGS 3

GARLIC FOCACCIA 3

HOUSE SLAW 3

SEASONAL VEG/SIDE SALAD 3

Any dishes which state 'GF' &/or 'DF' can be adapted to be gluten free and/or dairy free. Allergen data is held on all the ingredients used in our dishes, please ask a member of staff should you require further information.

