



# THE GAMEKEEPER'S INN

LONG ASHES PARK

## **Light Bites £3.95**

Kalamata olives, sourdough crisps, aged balsamic and olive oil

Halloumi fries with lime, chilli, garlic and coriander GF

Toasted garlic butter flatbread

Piri piri spiced sweet potato wedges GF

## **Grazing Platters**

Great for two to share as a starter or as a main course for one

### Seafood Platter

Atlantic cold water prawns and crayfish tails, salmon gravadlax, beer battered haddock goujons, smoked haddock chowder and crusty bread £17.95

### Mezzo Platter

Cured continental meats, buffalo mozzarella, feta cheese, kalamata olives, sun-blushed tomatoes, crusty bread, rocket pesto and aged balsamic and olive oil dipping pots £16.95

## **Starters**

Homemade seasonal soup du jour with warm crusty bread £4.95 GF

Pressed Yorkshire ham hock and chorizo terrine, paprika and tomato salsa, dressed rocket and sourdough crisps £6.95

Salmon gravadlax, minted cucumber noodles and wasabi yogurt dressing £7.95 GF

Garlic woodland mushrooms on toasted brioche with a dressed rocket salad £5.95

Salt and pepper crispy squid, oriental salad and sweet chilli dressing £6.95

Tiger prawns in a white wine, chilli, ginger and garlic butter sauce with a pickled vegetable and rocket salad and crusty bread £7.95 GF

Baked camembert studded with garlic and rosemary, served with crusty bread – perfect for two to share £8.95

Black pudding, Scottish potato cake and dressed leaves with a green peppercorn sauce £5.95

Beer battered haddock goujons and homemade chunky tartare sauce served with a wedge of lemon £5.95



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## Main Courses

Chicken breast wrapped in smoked bacon in a wild mushroom and white wine sauce, served with crushed new potatoes and fine beans £12.95 GF

Slow cooked belly of pork with black pudding, carrot purée, fondant potato and a salted caramel apple sauce £12.95 GF

Plaice and tiger prawns sautéed in ginger, chilli and garlic served with rice noodles and a coriander and tomato broth £12.95 GF

Red wine and venison sausages, garlic roasted butternut squash, red onions, new potatoes and a rich red wine jus £13.95

Fire roasted red pepper and manchego arancini in a light tomato coulis with dressed wild rocket leaves £9.95

Pan-fried fillet of hake, mussels, crispy potatoes, celeriac purée and cavolo nero in a white wine, garlic butter sauce £12.95 GF

Slow cooked minted shoulder of lamb served with a Yorkshire potato cake, wilted greens and a mint and red currant jus £15.95

Vegan fire roasted courgette and English asparagus spears, lightly chilli spiced lime and herb chickpea couscous with Tuscan lemon oil £9.95

Avocado and feta cheese rocket salad with a sun-blushed tomato and chilli oil £9.95  
Add chicken or salmon for £2 GF

## Gamekeeper's Classics

Beer battered haddock fillet, hand cut chunky chips, minted mushy peas and homemade tartare sauce  
Small £7.95 or Large £12.95

Steak and ale shortcrust pastry pie with minted mushy peas, chunky hand cut chips and a red wine jus £12.95

Homemade battered scampi, chunky hand cut chips, dressed leaves and tartare sauce £12.95



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## Grill Menu

8oz Gamekeeper's steak burger topped with crispy smoked streaky bacon, melted Gouda cheese, plum vine tomato and baby gem lettuce in a toasted brioche bun with beer battered onion rings, chunky hand cut chips and homemade relish £12.95

10oz gammon steak served with a spiced sticky pineapple chutney, poached free-range egg, hand cut chunky chips and dressed leaves £12.95 GF

Drunken cider pulled pork in a toasted brioche bun with ranch slaw, hand cut chunky chips and piri piri barbecue sauce £11.95

Grilled vegetable burger glazed with melted goat's cheese, baby gem lettuce and a sun-blushed tomato relish in a toasted brioche bun with beer battered onion rings and hand cut chunky chips £10.95

28 day aged steaks, cooked to your liking and served with confit field mushroom, slow roasted plum tomato and chunky hand cut chips

8oz sirloin steak £19.95 GF

8oz rib eye steak £21.95 GF

## Side Dishes £2.95

Hand cut chunky chips GF

Beer battered onion rings

Dressed house salad GF

Mixed spring green vegetables GF

Peppercorn sauce

Yorkshire blue cheese sauce GF

Piri piri sweet potato wedges GF

Halloumi fries GF