

The Shuckburgh Arms

STARTERS

Extra Smooth Chicken Liver Pate - , toasted ciabatta & Cumberland sauce - **£5.75**

Deep Fried Katsu Chicken Goujons – teriyaki mayonnaise, pea shoot salad - **£5.95**

Crispy Salt & Pepper Squid Fritters – Thai sweet chilli sauce - **£5.95**

Portobello Mushroom & Spinach Risotto (V) – shaved parmigiano reggiano - **£5.75**

Grilled Cypriot Halloumi Cheese (V) –pitta bread & mango dressed peashoot salad **£5.75**

Deep Fried Crispy Whitebait – tartare & lemon - **£5.75**

Sauteed King Prawns – garlic lemon & dill butter, freshly baked ciabatta bread - **£8.25**

MAIN COURSES

Roasted Cannon of Pork Tenderloin – wrapped in herbs and bacon, with a cider & sage jus, buttered mash & roasted vegetables **£12.50 (GF)**

Supreme of Chicken Milanese – crumbed fried chicken, topped with a rich & rustic tomato & creamy mozzarella sauce, fat chips and green salad - **£12.50**

Shuckburgh Steak & Oundle Ale Pie – short crust pastry, fat chips & peas - **£12.50**

Slow Cooked Blade of Beef – rich red wine, thyme & shallot jus, buttered mash , honey roasted vegetables - **£13.50**

Smoked Haddock Mornay – creamy mash & roasted winter vegetables - **£13.50**

Assorted Mushrooms, Spinach & Parmigiano Reggiano Risotto (V) – green salad - **£11.50**

Thai Green Chicken Curry –basmati, prawn crackers , fairly spicy - **£11.95 (GF/DF)**

Mediterranean Vegetable Wellington (V) – fat chips and green salad - **£10.95**

Extra Matured (28 day) Sirloin Steak (10 oz) from Woodward's Farm at Winwick , – Portobello mushrooms, fat chips and peas – **£21.50 (GF)**

Pan Fried Sea-bass & King Prawns – caper, lemon garlic butter sauce, fat chips & salad greens- **£21.50 (GF)**

Tender Slow Roasted Leg of British Lamb – minted rosemary gravy, buttered mash, honey roasted winter vegetables - **£13.50**

Pan Fried Roasted Breast of Duck – served pink (unless otherwise stated), a juniper berry sauce fat chips and winter roasted vegetables - **£16.25**

DESSERTS

Chocolate Truffle Cheesecake – compote of berries **£5.20**

Lemon Posset & Meringue Mess – a rich lemon cream, fresh raspberries & meringue - **£4.95**

Warm Belgian Chocolate Brownie –with luxury Vanilla Pod Ice Cream - **£4.95**

Hot Apple Crumble – creamy custard - **£5.20**

Classic Spotted Richard (!) – creamy custard - **£5.20**

Sticky Toffee Pudding – butterscotch sauce and luxury Vanilla Pod ice cream - **£4.95**

Duo of Luxury Swiss Movenpick Ice Cream - **£4.50** (Belgian Chocolate, Vanilla Pod, or Pistachio)

Dessert Wine: 10% vol Sweet Orange Muscat & Flora - **£4.80** 100ml

Warning: Some dishes may contain traces of nut / please ask if concerned about Gluten / Dairy Free Items and we shall do our best to inform you.

Childrens Options - all £6.00

Fresh Breast of Chicken Goujons, fries & beans *or* peas
Fish Fingers, Chips & Garden Peas
Award winning Pork & Chive Sausages, fresh veg, chips
Child dishes available on some other meals -please ask.

Sides

Fat Chips - £3.30
Cheesy Chips - £3.60
Pepper Sauce - £2.50
Fresh Vegetables - £3.00
Mixed Salad - £3.00

HOT DRINK

Freshly Ground Americano £2.20
Cappuccino/Latte £2.40
Espresso /Double £2.00/£2.50
Cup of Twining's Breakfast Tea £1.65
Earl Grey/Peppermint/Chamomile

AFTER DINNER DRINK

Grand Marnier £3.60 (35ml)
Baileys £4.30 (70ml)
Amaretto £4.00 (70ml)
Taylors Port £4.00 (70ml)