PILSLEY INN

STARTERS

Soup of the Day, Bread & Butter, (V) - £8.50 381 kcal

Mackerel, Salsa Pomodorro, Samphire, Lardons, Cherry Tomatoes - £11 367 kcal

Sweetcorn & Saffron Risotto, Charred Corn - £9 409 kcal

(Dressed Crab £2.00 – Supplement)

Calamari, Miso Mayonnaise - £10.50 209 kcal

Pork Belly, Apple Puree, Pickled Apple, Black Pudding, Red Wine Sauce - £12.50528 kcal

Aubergine, Cashew & Turmeric Sauce, Cashew Butter - £9 410 kcal

MAINS

Chatsworth Farm Lamb Shoulder - £29

Confit New Potatoes, Red Pepper Puree, Courgette, Tenderstem Broccoli - 695 kcal

Chatsworth Farm Beef Rump - £28

Broad Bean Fricassee with Pancetta & Red Wine Jus - 714 kcal

Confit Duck Leg - £28

Stir Fry Vegetables, Rosti Potato, Honey Glaze & Orange Spiced Duck Sauce - 639 kcal

Trio Of Fish (Cod, Salmon, Stone Bass) - £28

Potato Terrine, Marie Rose, Beetroots, Radish - 675 kcal

Chatsworth Farm Beef Burger - £18.95

Bacon & Tomato Relish, Brie, Brioche Bun, Chips, Salad - 921 kcal

Chatsworth Farm Beef & Ale Pie - £20.95

Mashed Potato, Gravy, Seasonal Vegetables - 786 kcal

Battered Haddock & Chips - £20.50

Pea Puree, Tartare Sauce, Lemon - 869 kcal

Butternut Squash - £19.95

Spiced Quinoa, Charred Orange, Pomegranate, Toasted Seeds (VE) - 463 kcal

BBQ Broccoli - £19.95

Satay Sauce, Chilli Oil, Coconut Oil & Crunchy Peanuts (VE) - 530 kcal

SIDE DISHES - £5.50 EACH

Buttered New Potatoes (V) 279 Kcal

Truffle & Parmesan Fries - £2.50 supplement 351 Kcal

Hand Cut Chips (V) (VE) 320 Kcal

Mixed Leaf Salad, House Dressing (V) 270 kcal

BBQ Tenderstem Broccoli, Black Garlic, Parmesan 315 kcal

(V) Vegetarian (VE) Vegan (V')

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PILSLEY INN

DESSERTS

Tiramisu - £10 783 kcal

Sticky Toffee Pudding, Vanilla Ice Cream, (V) - £9.50 833 kcal

Seasonal Crumble, Vanilla Ice Cream or Custard, (V) - £10.50 795 kcal

Panna Cotta, Summer Berries, Caramelized White Chocolate, Shortbread, (V) - £10 530 kcal

Selection of The Courtyard Dairy Cheeses, Butter, Grapes, Crackers, Kitchen Garden Chutney - £15.50 713 kcal

Amalthea

Soft mature goat's cheese, lactic lemony-fresh flavour and fudgy in texture

Baron Bigod

This Suffolk Brie-style cheese has a silky breakdown under the rind and balances a clean lactic brightness with Earthy flavours.

Killeen

Semi hard goats milk cheese sweet, floral and perfumed.

Hafod Cheddar

A Welsh-made Cheddar cheese with rich, layered flavours and a supple texture, its interior reveals a warmly golden paste and the occasional blue vein.

Beenleigh Blue

A delicately blue sheep's milk cheese from Devon, with a lemony sweetness and moist, crumbly texture.

DESSERT WINES (50ml)

Muscat de Beaumes de Venise - £5.75 Tangy, tropical and citrus flavours with delicate floral notes

Chateau Briatte, Sauternes 2012 - £8.40

Ripe fruit and fresh, upbeat acidity, poised, elegant, sensual and rather lovely

Cockburn's Fine Ruby Port - £3.30

Made with a selection of young wines, oak aged for two years, bright & fruity style

Taylors Late Bottled Vintage Port - £6.25

Full bodied, velvety smooth & full of ripe black fruit flavours, pairs well with cheese

Taylor's 10 Year Port - £6.85

Oak cask aged for 10 years enhances the already beautiful fig & honey notes

(V) Vegetarian (VE) Vegan (V')

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