



THE SITWELL ARMS

Dinner, Bed & Breakfast Menu

Starters

Chef's Soup of The Day - Roll & Butter (GFR)(D)(V)

**Cajun Spiced Halloumi & Red Pepper Kebab -
Smashed Avocado - Sour Cream - Tomato &
Cucumber Salad (GF)(V) (D) supp £2.25**

**Slow Cooked Ham Hock & Gruyere Cheese Croquette
- Soft Poached Egg - Dressed Salad (D) supp £2.95**

**Smoked Haddock & Leek Fishcake - Wilted spinach -
Hollandaise Sauce - Asparagus (D) supp £2.95**

**Creamy Garlic Mushrooms - Chargrilled Sourdough
- Aged Balsamic - Flat Leaf Parsley (D)(GFR)(V)**

Battered Chicken Strips - Chilli Jam - Baby Leaf

To Share

**Garlic & Rosemary Baked Camembert - Sourdough
Crostini - Plum & Apple Chutney (D)(GFR) supp £2.95**

**Greek Pulled Lamb - Roasted Red Pepper - Feta
Cheese - Flat Bread - Tzatziki - Pomegranate Seeds
(D) supp £4.50**

Mains

Chef's Recommendations

**All served with Dauphinoise Potato & Buttered Seasonal
Vegetables**

**Pan Fried Lamb Rump - Fricassee of Green Lentils,
Asparagus, Edamame Beans & Wild Mushrooms -
Goats Cheese Crumb - Mint & Red Currant
Jus (GFR) (D) Supp £9.95**

**Twice Cooked Pork Belly - Carrot Annise Puree - Apple
& Plum Red Cabbage - Pan Jus (D) Supp £3.50**

**Chargrilled Courgette - Fricassee of Green Lentils,
Asparagus, Edamame Beans & Wild Mushrooms -
Toasted Goats Cheese - Chargrilled Tenderstem
Broccoli (D)(V)(VGR) Supp £1.95**

Mains continued..

Favourites

**Roast of the day - Seasonable Vegetables - Yorkshire
Pudding (GFR)**

**Cod Loin
Hand Cut Chips - Mushy Peas - Tartar Sauce**

Pie of the Day - Buttered Greens - Chips - Gravy (D)

**Chefs Steak Burger in a Brioche Bun - Cheddar Cheese
& Burger Relish - Hand Cut Chips - Onion Rings -
Dressed Salad - Add BBQ Pulled Pork £3**

**Chefs Risotto with Lashings of Parmesan & Garlic
Bread Slices (GF)(D)(VGR)
Chicken, Wild Mushroom & Garlic
King Prawn, Mussel & Leek - supp £3.95
Goats Cheese, Sunblush Tomato & Pesto**

**Tomato & Mediterranean Vegetable Pasta - Pesto -
Aged Balsamic - Garlic Slices (D)(VGR)**

From the Grill

**All served with Hand Cut Chips - Garden Peas - Vine
Roasted Tomatoes - Onion Rings**

8oz Gammon & Egg (GFR)

8oz Rib-eye (GFR) supp £6.95

16oz T-Bone (GFR) supp £17.95

Desserts

**Chefs Dark Chocolate & Hazelnut Brownie (N)(D)
Crème Anglaise - Vanilla Bean Ice Cream
supp £1.95**

**White Chocolate & Raspberry Pana Cotta (D)(GFR)
Short Bread Biscuit - Raspberry Compote
supp £1.95**

**Sticky Toffee Pudding (GFR)
Clotted Cream - Toffee Sauce**

**Cappuccino Creme Brulee (D)(GFR)
Chocolate Soil - Biscoff Biscuit**

**Eton Mess Sundae (D)(GF)
Strawberries - Meringue - Vanilla Ice Cream -
Whipped Cream - Raspberry Sauce**

**Selection Of Cheese & Biscuits
Chutney - Celery - Grapes - Apple
supp £3.95**