



## THE SITWELL ARMS

Accommodation • Restaurant • Banqueting • Conference • Leisure

# Restaurant A La Carte Menu

### Pre Starters £2.50

Ciabatta Bread with Virgin Olive Oil & Aged Balsamic  
Garlic & Herb Dough Balls with Sour Cream  
Marinated Olives

### Starters

Chef's Soup of The Day	£4.35
Made Fresh Daily, Ask About Today's Choice	
Pan Seared Scallops with Pea Puree	£7.95
Saute Chorizo, Red Pepper & Crispy Pancetta	
Smoked Haddock & Leek Chowder	£5.95
with Fresh Parmesan & Crispy Leek	
Wild Boar Terrine	£5.95
With Plum & Apple Chutney & Crispy Ciabatta	
Ham Hock & Potato Rosti	£5.45
With George Stafford Black Pudding & Soft Poached Egg	
Chicken Caesar Salad (Can be served without chicken £3.95)	£4.75
With Croutons, Crispy Pancetta, Fresh Parmesan & Soft Boiled Egg	

### Main Course

All Mains Are Served With Chef's Choice of Seasonal Vegetables & Potatoes

Steamed Turbot with Mussel, Leek & Courgette Broth	£22.95
with Buttered Parisienne Potatoes	
Roasted Salmon with Creamy Leek & White Wine Sauce	£19.95
Stir Fried Sugar Snaps & Carrot and Steamed Chive Buttered Potatoes	
Fillet of Beef Wellington Stuffed with Mushroom Duxelles	£26.95
With a Potato Gratin, Asparagus & Red Wine Sauce	
Cannon of Lamb Fillet with Rosemary & Red Currant Jus	£23.95
With a Buttery Fondant Potato, Ratatouille & Parmesan Tuille	
Pancetta Wrapped Pork Fillet & Black Pudding Bon Bon	£19.95
With Saute Wild Mushrooms, Butternut Squash Puree & Apple & Calvados Sauce	
Pan Roasted Corn Fed Chicken & Crispy Prosciutto Ham	£18.95
With Parmesan Mash, Green Beans & Thyme Jus	
Goats Cheese & Mediterranean Vegetable Wellington	£15.95
With a Potato Gratin, Asparagus & Red Wine Sauce	
Wild Mushroom & Leek Risotto	£14.95
Finished with Toasted Pine Nuts, Fresh Parmesan & Truffle Oil	

### Steaks

Locally Reared and Aged For 21 Days Tenderness & Flavour.

All Steaks are Char Grilled & Served with Hand Cut Chips, Saute Mushrooms  
Vine Roasted Tomatoes, Onion Rings & Pepper Sauce

6oz Fillet	£25.95	8oz Sirloin	£22.95
8oz Ribeye	£23.95	8oz Rump	£17.95

## Puddings

New York Baked Vanilla Cheesecake	£4.75
With Mango Coulis & Vanilla Seed Ice Cream	
Profiteroles filled with Vanilla Cream	£4.25
With Raspberry Compote & Toffee Sauce	
Rich, Warm Chocolate Fondant	£5.45
With Chocolate Sauce & Pistachio Ice Cream	
Fruit Crumble Tart & Custard	£4.95
Ask About Todays Choice	
Selection of Cheese & Biscuits	£6.95
With Celery, Grapes & English Ale Chutney	

## Coffee

Pot of Coffee (per person (D))	£1.65
Served with fresh Milk, Cream & Chocolate Mint	
Espresso	£1.65
Rich intense Coffee in its most concentrated form	
Cappuccino (D)	£1.95
Classic combo of Espresso topped with Milk foam	
Café Latte (D)	£1.95
Steamed Milk and Espresso topped with Milk foam	
Tea (D)	£1.65
Choose from Traditional English, Earl Grey, Green or a Fruit Infusion	

### Liqueur Coffee (D)(ask about our selection)

Topped with fresh cream and served with a hand made Chocolate Mint

Irish Coffee - Jamesons Whisky £3.60

Irish Cream - Baileys £3.70

French - Courvoisier Brandy £3.80

Russian - Smirnoff Vodka £3.40

Italian - Amaretto £3.75

Calypso - Tia Maria £3.70

Highland - Drambuie £3.40

## Food Allergies & Intolerance

Before You Order Your Food Please Speak To A Member Of Staff If You Have A Food Allergy Or Intolerance, As Our Food Is Cooked To Order Many Of Our Dishes Can Be Modified.