



THE SITWELL ARMS
Accommodation • Restaurant • Banqueting • Conference • Leisure

Restaurant A La Carte Menu

Starters

Chef's Soup of The Day(V)	£4.50
Made Fresh Daily, Ask About Todays Choice	
George Stafford Black Pudding, Potato Rosti & Soft Poached Egg(E,G)	£5.65
Topped with Crispy Pancetta & Deep Fried Leek	
Oak Smoked Scottish Salmon, On a Lightly Toasted Muffin (D,G,S)	£8.50
With Asparagus, Poached Egg & Hollandaise Sauce	
Game Pate with Plum & Apple Chutney, (G)	£5.95
Baby Leaves & Toasted Sour Dough	
Wild Boar & Pork Meat Balls in Tomato & Red Wine Sauce (D,G)	£6.25
With Garlic & Thyme, Topped with Mature Cheddar & Panko Bread Crumbs	
Heritage Tomato & Buffalo Mozzarella & Basil Pesto(D,V)	£5.85
With Roquette & Olive Salad & Balsamic Vinaigrette	
Baked Portobello Mushroom with Toasted Goat's Cheese (V)	£5.65
With Garlic & Thyme Duxelles and Virgin Olive Oil	
Chicken Caesar Salad(D,G,V)	£5.95
With Croutons, Anchovies, Boiled Egg & Parmesan Shavings	

Main Courses Favourites

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

Pan Fried Fillet Medallions with Caramelised Red Onion & Stilton (G,D)	£25.95
Dauphinoise Potato, Broccoli Florets and Red Wine & Mushroom Sauce	
Pancetta Wrapped Corn Fed Chicken Supreme, Roasted with Thyme(G,D)	£17.50
With a Buttery Potato Fondant, Green Beans & Creamy Garlic & Mushroom Sauce	
Fillet of Scottish Salmon with White Wine Lemon & Dill Sauce(D)	£20.95
With Creamy Mashed Potato & Broccoli Florets	
Mushroom, Chestnut & Stilton Wellington (G,D)	£15.95
With Dauphinoise Potato, Asparagus Spears & Red Wine Sauce	
Red Pepper & Courgette Risotto, with Toasted Goat's Cheese (G,D)	£13.95
Finished with Cherry Tomatoes, Roquette & Parmesan	

House Specialities

16oz Locally Reared Beef Fillet Chateaubriand For 2 Dinners (G,D)	£52.00
(Please allow 20-30 min Cooking Time)	
The Ultimate Mouth Watering Tender Fillet Steak Joint To Share	
Carved & Served With Savoy Cabbage & Bacon, Sauté Button Onions & Mushrooms, Glazed Carrots, Roasted & Dauphinoise Potatoes	
Twice Cooked Belly Pork, Seared Fillet & Crispy Crackling (G)	£18.95
With Potato Gratin, Savoy Cabbage, Saute Wild Mushrooms & Apple & Sage Jus	
Fillet of Beef Wellington Stuffed with Mushroom Duxelles(D,G)	£25.95
With a Potato Gratin, Asparagus Spears & Red Wine Sauce	
Rack of Lamb with Rosemary Crust & Mint & Red Currant Jus(D,G)	£23.95
With Buttery Potato Fondant, Carrot Puree, Broad Beans & Peas	
Sea Bass Fillets, Gently Pan Fried with Lemon, Garlic & Rosemary(D)	£19.95
With Saute Potatoes & Creamed Leeks	

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(G) & Pepper Sauce(D)			
6oz Fillet	£25.95	8oz Sirloin	£22.95
8oz Ribeye	£23.95	8oz Rump	£17.95

All our items are home cooked and can often be adapted to suit special dietary needs