



THE SITWELL ARMS

Accommodation • Restaurant • Banqueting • Conference • Leisure

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Wild Boar Restaurant A La Carte Menu

Available Tuesday - Saturday Night

Starters

Chef's Soup of The Day(V)	£4.45
Made Fresh Daily, Ask About Todays Choice	
George Stafford Black Pudding & Country Sausage Scotch Egg(G)	£5.65
With Baby Salad & Straw Potatoes	
King Scallops Pan Seared In Clarified Butter (D)	£8.50
With Sweet Carrot Puree & Warm Pea Salad	
Wild Boar Terrine (G)	£5.95
With Plum & Apple Chutney & Crispy Ciabatta	
Smoked Haddock Glazed with Welsh Rarebit (D,G)	£7.75
With Asparagus Spears & Parmesan Tuille	
Somerset Brie, Caramelised Onion & Plum Tart (D,G,V)	£5.25
With Endive Salad & Pomegranate Vinaigrette	
Baked Portobello Mushroom with Toasted Goats Cheese (V)	£5.45
With Garlic & Thyme Duxelles and Virgin Olive Oil	
Leek & Parmesan Risotto (D,V)	£4.95
With Rocket Pesto & Toasted Pine Nuts	
Thai Spiced Mussels Cooked In Coconut Milk	£6.50
Finished with Lime & Fresh Coriander	

Main Courses Favourites

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

Pan Fried Fillet Medallions with Caramelised Red Onion & Stilton	£25.95
Dauphinoise Potato, Roasted Shallots and Red Wine & Mushroom Sauce	
Pancetta Wrapped Chicken Supreme, Roasted with Honey & Thyme	£16.95
With a Buttery Potato Fondant, Broccoli Florets & Its Own Jus	
Fillet of Scottish Salmon with White Wine Mussel & Prawn Sauce	£20.95
With Creamy Mashed Potato & Broccoli Florets	
Goats Cheese, Apricot & Cashew Nut Wellington	£15.25
With Dauphinoise Potato, Asparagus Spears & Red Wine Sauce	
Feta Cheese & Sautéed Mediterranean Vegetables & Potatoes	£13.95
With Tomato Sauce, Basil Pesto, Balsamic Glaze & Parmesan Shavings	

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 Cabage & 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

Best End of Lamb, with Confit Shoulder & Red Currant Jus(D) £24.95

With Provençale Vegetables, Wilted spinach & Rosemary Sautéed Potatoes

Sea Bass Filets, Gently Pan Fried with Lemon, Garlic & Rosemary(D) £22.95

With a Buttery Potato Fondant & Green Beans Sautéed with Sun Blush

Tomatoes & Oak Aged Balsamic

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

Puddings

Salted Caramel Brownie £5.95

With Clotted Cream Ice Cream,

Toffee Sauce & Peanut Brittle

Strawberry & Prosecco Cheesecake £5.45

With Creme Anglaise & Whipped Vanilla Cream

Rich, Warm Chocolate Orange Fondant £5.95

With Chocolate Sauce & Vanilla Seed Ice Cream

Assiette of Desserts £6.95

Warm Blackcurrant Frangipane

Chocolate & Raspberry Torte

Strawberry, Passion Fruit & Mango Delice

Fruit Crumble Tart & Custard £4.95

Ask About Today's Choice

Baked Vanilla Cheesecake £4.95

With Mango & Pineapple Compote & Whipped Cream

Selection of Regional & Continental Cheese £7.25

With Crackers, Celery, Grapes & English Ale Chutney