

The Sycamores

A La Carte Menu

Starters

Homemade Soup of the Day | Crusty Sourdough | Herb Croutons

£5.95

Smoked Mackerel | Homemade Granola | Beetroot Gel

£7.50

Roasted Butternut Squash Risotto | Crispy Onions | Mustard Cress

£6.95

Crispy Duck | Pickled Vegetable Salad | Mango | Hoi Sin

£7.95

Chicken Liver Parfait | Shallot Puree | Black Pepper Crostini's

£6.50

*Glazed Goat's Cheese | Baby Leaf Salad | Roasted Pine Nuts | Honey and
Wholegrain Mustard*

£7.95

Main Courses

All served with seasonal vegetables

*Braised Brisket of Beef | Honey Glazed Root Vegetables | Creamed Garlic Potatoes |
Red Wine Sauce*

£16.95

Pan Fried Cod Loin | Herb Crushed Potatoes | Crayfish Tails | Thermidor Glaze
£16.50

Trio of Pork - Pork Belly, Lincolnshire Sausage, Black Pudding | Creamy Mashed Potatoes | Wholegrain Sauce
£15.95

Slow Roasted Lamb Shank | Bubble and Squeak | Mint and Red-current Sauce
£18.95

Cornfed Chicken Breast | Roasted New Potatoes | Creamed Leeks | Smoked Bacon
£14.50

Wild Mushroom Gnocchi | Spinach | White Wine Cream | Poached Egg
£13.95

The Grill

All served with Handcut Chips, Roasted Tomato, Field Mushrooms and Homemade Beer Battered Onion Rings

100z Gammon Steak
£13.95

100z Rump Steak
£16.95

Mulberry Mixed Grill
£19.50

Sauces to Compliment £2.50 each

Peppercorn and Brandy, Garlic Butter or Creamy Mushroom

Desserts

Homemade Sticky Toffee Pudding | Salted Caramel Ice-Cream | Butterscotch Sauce

£5.95

Apple and Sultana Crumble Tart | Vanilla Infused Custard

£5.95

Mixed Berry Eton Mess | Compote | Crushed Meringue

£5.95

Dark Chocolate and Hazelnut Pot | Shortbread Biscuits

£5.95

Chef Selection of Ice-Creams and Sorbets

£5.95

