

THE HILLSIDE

EST
1752

PRE-SHOW MENU

To start

Local lightly smoked mackerel pâté

Celeriac remoulade toasted brioche (GF*)

Black pudding scotch egg and piccalilli

Confit duck salad

Confit duck leg, torched orange segments, watercress and toasted pinenuts with a raspberry and hazelnut vinaigrette GF*

Korean fried chicken strips

Coated in a gochujang sauce

Mains

Steak fajita

Steak strips onions peppers tortilla bread, sour cream, salsa and guacamole and spicy fries (GF*)

Salt and chilli monkfish and stir-fried vegetables

Coconut rice, satay sauce and prawn crackers

Medallions of pork fillet

Guanciale and wild mushroom sauce on pappardelle pasta

Chicken supreme

Colcannon mash, courgette purée, sautéed baby onions and wild mushrooms whisky and chive cream sauce (GF*)

Something sweet

Coconut baked Alaska

Coconut sponge, coconut ice-cream, Italian meringue
(PLEASE ALLOW 8 MINUTES COOKING TIME)

Traditional tiramisu

Baileys cheesecake

Salted caramel ice-cream

Strawberry, rhubarb and orange crumble

Topped with pecan praline ice-cream

*These items can be altered to be made gluten free.

Please advise your server of any food allergies, we cannot guarantee that our dishes will be completely allergen free.

