



Blidworth Bottoms, Nottinghamshire

Menu 2018

Starters

Homemade Soup of the Day served with white or brown bloomer bread and butter
G / V / VN / Options Available

£5.25

Atlantic Prawn Cocktail with cocktail sauce and brown bread and butter and lemon
G / Option Available

£7.95

Garlic Breaded Mushrooms with mixed leaves and a garlic dip / *V*

£7.25

Grilled Scallops grilled succulent scallops with pancetta, garlic and chilli, served with pea shoots and a balsamic glaze / *G*

£8.95

Breaded Goat's Cheese served with chorizo and bean cassoulet and dressed leaves

£7.25

Tomato, Chorizo and Pepper Tart served with a rocket leaf salad and chive crème fraiche

£7.25

Wild Mushroom Pate with olive focaccia toast and sweet onion pickle *V / VN*
G / Option Available

£6.95

Potted Chicken Liver Pate with olive focaccia bread and beetroot jelly
G / Option Available

£6.95

Fresh Salt and Pepper Calamari served with Aioli dip and a lemon and fennel watercress salad

£7.25

V / VEGETARIAN

VN / VEGAN

G / GLUTEN FREE

Please inform a member of staff of any dietary requirements

Sharers

Loaded Nachos to share
cheese guacamole, sour cream,
salsa and jalapeños *G/V*
£9.95

With Chilli Con Carne £13.95

Baked Camembert
oven baked Camembert
cheese with olive tapenade,
finished with roasted red peppers,
olive oil and balsamic with
warm artisan breads
£14.75

Mixed Meze
pork fritters, grilled garlic
king prawns, Parma ham
and mackerel pate served with
warm pitta bread and dips
£16.95

The Classics

**Roasted Pork Sausages with a Giant
Yorkshire Pudding** creamy mashed potatoes,
seasonal vegetables and rich meaty gravy
V/ Option available
£11.25

Homemade Lasagne in a rich Bolognese
sauce, with mixed peppers and oregano, layered
with pasta and topped with cheesy béchamel sauce,
served with salad and garlic bread
V/ Option available
£11.75

Cottage Pie topped with mashed potatoes
and baked with glazed cheddar, served with
seasonal vegetables and meaty gravy
V/G Option available
£11.75

**Classic Spiced and Smokey Chilli Con
Carne** served with steamed rice, sour cream,
garlic bread and nachos
V/G/Options available
£11.75

Grilled 10oz. Gammon Steak served with
twice-cooked chips, peas and salad, with fried
free-range hen's eggs or fresh pineapple
£12.75

Fish Classic Dishes all served with twice-
cooked chips, salad, peas, and tartar sauce
Choose from:
• Whitby Scampi
• 10oz. Breaded Plaice
• Smoked Haddock and Mozzarella Fishcakes / *G*
£12.75

**Fox and Hounds Homemade Shortcrust
Pastry Pies** all served with twice-cooked chips or
creamy mashed potatoes, seasonal vegetables
or mushy peas, with lashings of meaty gravy
Choose from:
• Steak and Ale • Steak and Stilton
• Creamy Chicken, Bacon and Mushroom
• Roasted Squash, Mushroom, Spinach and
Cheddar with Vegetarian Gravy / *V*
£12.25

Chef's Table

<p>Twice Cooked Pork Belly finished in the pan served with shallots '3 ways', creamy mashed potato, curly kale and a red wine jus <i>£14.95</i></p> <hr/>	<p>Halloumi and Mixed Pepper Skewer, with grilled pitta bread, salad, French Fries and coleslaw / V <i>£14.25</i></p> <hr/>
<p>Blade of Beef served with fondant potato, parsnip puree, roasted root vegetables and green beans, finished with a truffle jus <i>£15.95</i></p> <hr/>	<p>Sauteed Wild Mushrooms with Gnocchi in a tomato and basil sauce served with wilted spinach V/VN <i>£13.25</i></p> <hr/>
<p>Beef Bourignon a classic French casserole of braised beef in red wine with onions, bacon and mushrooms served with parsley mash and herb dumplings <i>£15.25</i></p> <hr/>	<p>Pan Fried Hake with a crusted pea and potato rosti, served with green vegetables and a lemon caper cream sauce <i>£15.95</i></p> <hr/>
<p>14 oz. Braised Lamb Shank slow cooked lamb shank with braised red cabbage and green beans, with minted mashed potato, and a rich lamb jus <i>£16.95</i></p> <hr/>	<p>Seared Cajun Salmon Fillet served with stir-fried vegetables, steamed rice and a creamy Cajun sauce <i>£14.95</i></p> <hr/>
<p>Roasted Duck Breast served with Dauphinoise potatoes, pan-fried chicory and tender stem broccoli, with roasted shallots and a cherry red wine sauce <i>£16.95</i></p> <hr/>	<p>King Prawn and Scallop Risotto a creamy seafood risotto finished with herbs, lemon and parmesan <i>£16.25</i></p> <hr/>
<p>Forrestier Chicken chicken wrapped in pancetta served with crispy potatoes, wild mushrooms and roast shallots, with a red wine jus <i>£15.25</i></p> <hr/>	<p>Seafood Arrabiata Tagliatelle fresh pasta with king prawns, scallops and squid cooked in a tomato, chilli and garlic sauce, finished with herbs and lemon oil <i>£16.25</i></p> <hr/>
<p>Sweet And Sour Chicken Curry served with stir-fried vegetables, steamed rice and prawn crackers / G <i>£14.95</i> <i>V / Option Available V / VN / G</i> <i>£12.95</i></p> <hr/>	<p>Classic Caesar Salad with crunchy little gem lettuce, soft boiled egg, with bacon parmesan and croutons, with a Caesar dressing <i>£10.75</i> <i>Add grilled chicken to your salad</i> <i>£4.25</i></p> <hr/>
<p>Tagliatelle Carbonara fresh pasta with chicken bacon and mushrooms, cooked in a creamy white wine sauce and finished with parmesan <i>£14.95</i></p> <hr/>	<p>Goat's Cheese and Bacon Salad served warm with black pudding, herby diced potatoes and a balsamic dressing <i>£13.75</i></p> <hr/>
<p>Honey, Mustard Chicken with Gammon Skewer with mixed peppers, served with pitta bread, salad, French Fries and coleslaw <i>£15.25</i></p> <hr/>	<p>Surf And Turf Salad warm smoked mackerel and bacon tossed with salad potatoes, onion and Dijon mustard with a caper and dill dressing <i>£13.95</i></p> <hr/>

Please ask to see the specials board

The Great British Steak

Burgers

All of our Steaks are locally sourced, age matured for 28 days and are cooked to your liking. They are served with roast field mushrooms, beer battered onion rings, slow roast tomatoes, dressed leaves and a choice of potato options.

All of our burgers are served in a baked focaccia roll, and served with a variety of potato options, accompanied with creamy slaw, mixed leaves and your choice of topping.

8oz. Rump Steak	£15.75
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10oz. Sirloin Steak	£21.75
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8oz. Centre Cut Fillet Steak	£24.75
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24oz. Big Grill grilled gammon, chicken breast, rump steak and 2 pork sausages, served with grilled black pudding and 2 fried hen's eggs	£24.75
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Chicken and Ribs sticky bbq half rack of pork ribs with a grilled chicken breast	£19.95
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Homemade Steak Sauces	all £2.00
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Creamy Colston Basset Stilton Sauce

Classic Dianne Sauce

Creamy Brandy and Green Peppercorn

Steak Sides

Garlic Buttered and Parsley King Prawns	£5.75
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Golden Crumbed Scampi	£4.75
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Two Fried Hen's Eggs	£1.60
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Steak Potato Options

Twice-Cooked Chips

Twice-Cooked Potato Wedges

French Fries

Sweet Potato Fries - £1 extra

Curly Fries - £1 extra

Classic Grilled Beef Burger	£12.25
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Pulled Pork Burger	£12.95
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Lamb and Chorizo Burger	£14.75
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Butterflied Chicken Burger	£13.95
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Soya Burger V/VN	£12.25
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Burger Topping Options:

Smoked Cheese and Jalapenos

Halloumi Cheese and Cranberry

Stilton Cheese and Onion Marmalade

Pineapple and Goat's Cheese

Bacon and Cheese

Burger Potato Options:

Twice-Cooked Chips

Twice-Cooked Potato Wedges

French Fries

Sweet Potato Fries - £1 extra

Curly Fries - £1 extra

Side Dishes

Twice-Cooked Chips	£3.50
Twice-Cooked Potato Wedges with sour cream and salsa	£4.25
Sweet Potato Fries	£4.25
Curly Fries	£4.25
Garlic Bread	£4.25
Garlic Bread with Cheese Topping	£4.75
Seasonal Vegetables	£3.95
Cheesy Chips	£5.50
Farmers Cheesy Chips with Bacon	£6.95

Desserts

Apple and Rhubarb with a Nut Crumble served with custard or vanilla ice cream	£6.50
Warm Chocolate Layered Fudge Cake served with cream or vanilla ice cream	£6.25
Sticky Toffee Pudding with toffee sauce caramel ice cream	£6.50
Crème Brûlée of the Day served with berries and shortbread biscuit	£6.50
Dime Bar Crunch layers of caramel on a biscuit base	£6.25
Ice Cream Selection / G	£5.95
Blueberry and Chocolate Brownie served with chocolate sauce, raspberry sorbet and popping candy	£6.25
Zingy Lemon Posset a set lemon cream served with Chantilly cream, fresh berries and shortbread	£6.25
Cheesecake of the Day served with cream or ice cream and fresh berries (See Specials Board)	£6.25
Cheeseboard a fine selection with biscuits, country relish, celery and grapes	£7.95

Fish Friday

Fresh Traditional Fish and Chips (*Friday Only*)

Our fish is fresh and delivered weekly from Grimsby in time for Fresh Fish Friday.
On offer is Cod or Haddock, have it either in our chef's beer batter,
in breadcrumbs or poached. Served with hand cut chips and mushy or garden peas,
with our own tartar sauce and a wedge of lemon.

————— | £13.25 | —————

Sunday Lunch

Every Sunday we serve a traditional Sunday Roast Beef, or Chicken Breast wrapped in Bacon with Roast Pork and Roast Lamb also available on alternate weeks. Served with creamed mashed potatoes and roast potatoes, locally produced seasonal vegetables, homemade Yorkshire pudding, and tasty meaty gravy.

Full Meal - Beef, Pork or Chicken

£10.25

Senior Citizen or
Child's Smaller Portion

£9.25

Roast Lamb

£11.25

Senior Citizen or
Child's Smaller Portion (Lamb)

£9.75

G option available please ask / V Option available please ask

About our Food

We source much of our food locally (including surrounding farms) and where possible our meals are homemade and always freshly prepared. We would ask for your consideration during busy periods as there may be a short delay in serving your meal.

Where weights are indicated, they refer to the uncooked weight.

Allergens

In accordance with the Food Information Regulations 2014 (FIR) our full menu is available in Allergen format. If you require to see this menu, please ask your server or at the bar.

Nut allergy

Some of the items on the menu may contain nut traces.

Wheat/Gluten allergy

Some of our dishes are gluten free, denoted in the menu by /G. Our staff will be pleased to advise you.

Our new Orangery is available to book for special occasions, events or meetings