

Desserts

A Trio of farmhouse ice creams (Vegan options available)	7.45
Sticky Toffee Pudding served with a Caramel sauce	7.95
Crème Brulee	7.95
Crumble served with Custard or Vanilla ice cream	7.95
Chocolate Fondant Cake with Vanilla Ice cream	7.95
Affogato – a scoop of vanilla ice cream and a shot of espresso	
Cheese board with extra mature cheddar, Colston Bassett stilton, brie, celery, grapes & chutneys	12.95

Bar Snacks and Nibbles

Bread and Olives	7.25 V
Bowl of chips served with garlic mayonnaise or Jalapeno Ketchup (GF)	5.20 VE
Cocktail sausages with wholegrain mustard	7.25
Breaded King Prawns with aioli dip	7.50
Chicken bites in breadcrumbs with aioli dip	7.50
Halloumi fries with honey and mint yoghurt dip	7.95

To Share

Ploughmans with a pork pie, cheddar cheese, baked ham, pickles, piccalilli, chutney and rustic bread	17.00
INNformal Vegetarian Sharing Board. Roasted vegetables, spicy cauliflower wings, breaded brie, falafel, garlic bread and dips. (V) (VE options)	24.95
INNformal Sharing Board. Garlic breaded king prawns, Calamari, baked ham, Mini Pork sausages, Scotch egg, garlic bread and dips.	29.95

Lunchtime Only

Toasted Lebanese Flatbreads, served with chips and dressed mixed leaves All £11.95 each

- 11-hour braised BBQ pulled pork and mozzarella melt  
Bacon, brie and cranberry
- Tandoori chicken, red onion, mint yoghurt, mango chutney & rocket
- Falafel with Hummous, Tzatziki, spinach and mozzarella melt (V)
- Lamb Kofta with feta cheese, tzatziki, red onions and rocket

Sandwiches, with chips & dressed mixed leaves. White, Brown or GF bread

Classic B.L.T (Bacon, Lettuce and Tomato)	11.95
Croque monsieur (Croque Madame add £2)	11.95
Flat mushroom, stilton and spinach melt (v)	11.95
Fish goujons with tartare sauce and lettuce	12.00

## The John O'Gaunt Inn

### Starters

Breaded Whitebait with garlic oil and tartar and lemon sauce	7.95
Soup of the day with a rustic baguette, please ask for today's options	7.95
Apple and roquefort salad with mixed leaves, croutons	7.95
Falafel and hummus with tzatziki, mixed salad, and pita bread	7.95
Smoked Mackerel with shallots, lemon, tarragon, capers and chives	7.95
Grilled asparagus with a poached egg and chilli pepper sauce	7.95
Portobello mushroom, roasted goats cheese and rocket with pesto sauce	7.95
Chilli King Prawns with garlic butter, cherry tomatoes, rocket and lemon	9.95

### Mains

INNformal ale beer battered 10oz fillet of haddock with chips, crushed peas and tartare sauce	18.95
Beef Burger topped with bacon & smoked cheddar, served in a brioche bun with coleslaw & chips	18.95
INNformal Steak and Ale Shortcrust Pie with chips. seasonal vegetables and gravy	19.50
Pork Sausage from Vicars Game with mashed potato, seasonal vegetables, and onion gravy	18.95
Chicken Saag Curry served with basmati rice, naan bread, poppadom and mango chutney	18.95
Seafood Risotto with king prawns and mussels in a Provençal sauce	18.95
Sirloin Steak, 8oz, from vicars game served with portobello mushroom, grilled tomato, chips and peppercorn sauce.	28.95
Grilled tuna steak with roasted new potatoes, cherry tomatoes, courgette, green beans, mixed peppers, and broccoli with a mustard creamy sauce.	19.95
Provençal Fish Stew with seabass, mussels, calamari, king prawns, new potatoes, chilli and a slice of rustic bread.	20.95
Grilled Lamb Chops with crushed new potatoes, baby rainbow carrots, green beans, roquefort butter and gravy	21.95
½ rack of baby back ribs in smoky BBQ sauce served with chips, mixed salad and coleslaw.	15.95
Crispy Duck Salad with fennel, peppers, orange, courgette, cherry tomatoes and an orange dressing.	18.95
Vegetable Saag Curry served with basmati rice, naan bread, poppadom and mango chutney	18.95
Creamy Mushroom Risotto with rocket	17.95
Rolled Filo Pastry filled with mushrooms, roasted peppers and spinach on provençal sauce with a side salad	17.95