

# @ The Red House

Homemade, freshly cooked to order and sourced locally where possible from sustainable sources

## APPETISERS

Homemade Bread & Olives in Red House Marinade

Warm Balsamic Cashew Nuts

Warm Honey, Chilli Almond & Cashew Nuts

£4.50 each

## SHARING PLATTERS

**Seafood Platter** – Red House Smoked Salmon, Roll Mops, Crayfish Tails, Peppered Mackerel and a Marie Rose Dip £11.50

**Charcuterie Platter** - Milano, Napoli Salami's, Parma Ham, Smoked Chicken Parmesan and Olives £11.00

**Selection of Local Cheeses**, Chutney, Celery and Dill Pickles £10.00

All served with a Selection of Homemade Breads

## STARTERS & LIGHT BITES

Chef's fresh Soup of the Day

*With homemade Bread & Butter* £5.00 (V) (HO)

A simple plate of Red House Smoked Salmon

*Served with Bellini Pancakes & Horseradish Cream* £7.50 /£12.50 (HO)

Red House Smoked Chicken

*Served with Red House Military Pickle & Ciabatta Crackers* £6.00/£11.50 (HO)

Stilton & Leek Tart

*Served with spiced poached pear & dressed rocket* £6.00/£10.00 (V)

Home Cherry Smoked Duck Breast

*Served with orange & rocket salad with spiced cherry dressing* £7.00/£12.50(C) (HO)

Trio of Red House Hot Smoked Salmon, Scallop & Poached Smoked Haddock *Served with Sautéed Asparagus & Lemon & Red Pepper Pesto* £6.50

Wild Mushroom Bruschetta

*Assorted Wild Mushrooms Sautéed in Garlic Butter served on Toasted Bruschetta* £5.50(V)

## MAINS

Daube of Honey Glazed Ham

*Served with spiced Bean & Lentil Cassoulet* £12.00

Chef's Homemade Pie of the Day

*Served with hand cut chips & mushy peas* £11.50

Fillet of Red House Smoked Haddock

*Served with a leek & parsley risotto* £12.50

Bavette Steak

*With a peppercorn sauce creamy mash and fine green beans* £11.00

Red House Burger (either 100% Shire Beef or

Brie & Mushroom Burger (V)

*Served with hand cut or skinny chips* £12.50

Slow Braised Lamb

*Served with potato & onion hot pot, Savoy cabbage and a redcurrant & rosemary jus* £16.50 (HO)

Beer Battered Fish and Chips

*Served with mushy peas, & tartar sauce* £11.00

Individual Roast Rump of Beef & Yorkshire Pudding

*(Cooked to your liking) With Roast Potatoes & fresh Vegetables* £11.50

Chilli Short Rib of Beef

*Served with sweet potato & spring onion mash with sugar snap peas* £14.00

## Trio of Duck

*(Head Chef Neil Hardy`s Signature Dish)*

*Confit of duck leg, Savoy cabbage filled with shredded duck and seared duck breast served with parsnip puree and fondant potatoes drizzled with a port and orange jus £19.50*

## Duo of Pork

*Confit of belly pork & roast tenderloin with black pudding mashed potatoes, confit of carrots and a jack daniels & orange sauce £16.50*

## Beef Lasagne

*Served with Garden salad or Fries £10.50*

## Prawn & Cod or Chicken Massala

*Served with rice, poppadoms & mango chutney £11.75*

## Deep fried Brie

*Served with salad, chips and red house chutney (V) £9.75*

## Smoked Bacon Wrapped Chicken

*Filled with stilton & sausage mousse served with dauphinoise potatoes, confit carrots & Port Jus £13.50*

## Red Onion, Courgette & Goats Cheese Galette

*served with dressed rocket (V) £11.50*

## **Side Dishes All £3.00**

Confit Carrots, Mixed Beans, Sugar Snaps, Mixed Vegetables,

Mixed Green Salad, Tomato & Red Onion Salad, Hand Cut Chips, Skinny Fries

V = vegetarian, C = coeliac friendly, HO = healthy option