

# *The Bottle House Inn*

## *Starters*

Pork, Pine Nut & Apricot Terrine wrapped in Smoky Bacon with Salad Leaves & Toasted Ciabatta  
Deep Fried Sesame Coated Brie with Mixed Leaves & Apricot Compote  
Carpaccio of Beetroot, Goats Cheese & Pecan Salad with Cardamom Vinaigrette  
Soup of the Day served with Rusbridge Bread  
Smoked Haddock & Chive Fishcake with Mixed Leaves & Welsh Rarebit Sauce

## *Mains*

Slow Roasted Woodlands Farm Pork Belly with Creamed Cabbage & Bacon, served with Butternut  
Squash Mash & Apple and Cider Sauce  
Steamed Steak & Kidney Pudding, served with Horseradish Mash, Vegetables & Red Wine Gravy  
Breaded Chicken Kiev filled with Curried Butter, with Parmentier Potatoes & Mixed Salad  
Fishermans Pie, topped with Cheesy Mash served with Vegetables  
Salmon Fillet En Croute stuffed with Mushroom & Spinach Duxcell, Dill Beurre Blanc  
with Vegetables & New Potatoes  
Mixed Bean Oven Roasted Cassoulet, Parsnip Crisps & Home Made Focaccia Bread

## *Desserts*

Chocolate Chip & Baileys Brioche Bread & Butter Pudding with Vanilla Ice Cream  
Vanilla Baked Yoghurt with Winter Berry Jelly & Honeycomb  
Apple & Toffee Crumble with Custard  
Mango & Passion Fruit Cheesecake with Fruit Coulis  
Warm Chocolate Brownie with Caramel Sauce & Vanilla Ice Cream

Coffee or Tea with Truffles

£24.95 (Service not included)