

The Parish Oven

MAIN MENU - AUTUMN 2018

Starters

Soup of the day , artisan bread, salted butter	£5.00
Artisan bread , Tomato tapenade, Basil Pesto, balsamic reduction and olive oil.	£6.00
Port infused chicken liver parfait , sage butter, pistachio granola and toasted sourdough.	£6.00
Homemade roast red pepper and goats cheese tart , on a bed of rocket and a drizzle of balsamic.	£6.00
Crispy sweet chilli chicken , on a bed of Thai salad and a mint yoghurt dips.	£6.00
Smoked Haddock fishcakes with tartar sauce and charred lemon.	£7.00
Pan fried king scallops , chorizo and a saffron aioli.	£9.00

Salads

Classic Caesar salad , Classic Caesar with anchovy fillets, garlic croutons, and parmesan shavings	£8.00
Chicken Caesar salad , chicken, garlic croutons, and parmesan shavings.	£11.00
Yorkshire fettle cheese and olive salad , Greek style Yorkshire salad.	£8.00
Mixed bean and cous cous salad , With mixed leaves and house dressing.	£8.00

Sides

Chunky chips & sea salt	£2.00
French fries	£2.00
Cajun French fries	£2.50
Sweet potato chips	£3.00
Garlic new potatoes	£2.50
Onion rings	£2.50
Butter mash	£2.50
Seasonal vegetables	£2.50

Sauces

Peppercorn Sauce.	£2.00
Yorkshire blue cheese sauce.	£2.00
Red wine jus.	£2.50
Béarnaise sauce	£3.00

Main Courses

Beef and ale stew , topped with a puff pastry lid served with chunky chips & garden peas. (G)	£10
Butternut squash and sweet potato risotto , with goats cheese, rocket and truffle oil. (V)(VG)(G)	£10
Beer battered fish fillet with chunky chips, minted mushy peas, pickled egg, tartare and Jospers grilled lemon.(G)	£11
Chick pea and vegetable Balti , steamed cous cous and homemade onion bhaji.(V)(VG)(G)	£10
'The Parish Burger' – beef, chicken or venison (+£2), cheese, bacon, lettuce, tomato, gherkin & burger sauce with paprika skin on fries and onion rings. (Add BBQ Pulled Pork or slow roasted blade of beef for £2)	£12
Chicken breast stuffed with goats cheese rapped in parma ham, served with buttered potato cake and creamed cabbage.(G)	£14
Pork medallions , served with honey roast vegetables, ham and cheese croquette and a mushroom and whole grain mustard sauce.	£15
Jospers grilled "Fish of the Day" please ask your server for more details.	£ xx
Pan seared duck breast , pea puree, garlic mash, pak choi and a quail egg.(G)	£16
Slow roast blade of beef , honey roast carrots, buttered mashed and a bourguignon sauce.(G)	£16
Seabass and king scallop en papillote , with roasted vegetables and noodles in a chilli, lime and ginger infusion.	£18
The signature Beef Tournedos Rossini , 28 day aged fillet steak, chicken liver parfait, wild mushrooms, toasted sourdough with a truffle and madeira jus.(G)	£25

(* (V) Vegetarian (VG) Vegan / can be made Vegan (G) Gluten free / can be made gluten free *)

The Jospers Grill

Cooked to perfection over white quebracho charcoal creating an unforgettable culinary experience.

Chicken Breast - £12

12oz Lamb Chop - £14

10oz Pork Fillet - £15

8oz Sirloin Steak - £16

10oz Rib Eye Steak - £19

20oz T-Bone Steak - £26

8oz Fillet Steak - £24

16oz Chateaubriand for two - £55

Served with béarnaise and peppercorn sauce.

All above served with a choice of Chunky Chips or French Fries, vine tomatoes, mushroom and onion rings.