

Freshly warmed bread with whipped beef butter, olive oil and balsamic.....£2.50

Crisp charred flat bread, hummus and sweet chilli sauce {V}.....£3.95

Mussel chowder: potato, sweetcorn, saffron, white wine and cream cooked with fresh mussels {GF}.....£6.95

Soup of the day {V+GF}.....£4.95

SMALL BITES

Panko breaded crab cakes with sweet chilli mayo.....£3.95

Onion bhaji battered prawns with mango chutney and mint yoghurt.....£3.95

Deep fried whitebait with dill mayo£3.50

Fish goujons with tartare sauce.....£3.50

Sweetcorn fritter with roast red pepper and lime zest yoghurt {V}.....£2.95

Popcorn chicken with BBQ sauce.....£3.50

STARTERS

Prawnography: the best prawn cocktail ever *.....£8.95

Home cured salmon in vodka and beetroot with rocket, mint and radish, soft boiled egg and pickled cucumber {GF}.....£7.95

Dressed Filey crab with celeriac remoulade and lemon mayonnaise {GF}.....£10.95

Mushrooms filled with Yorkshire blue cheese, breaded in panko crumbs and served with sun blushed tomato pesto {V}.....£6.95

Deep fried Brie with red pepper chutney and charcoal mayo {V}.....£5.95

Sweet pickled herrings with beetroot and horseradish cream {GF}.....£6.95

Aubergine Parmigiana with tomato taboulet and pomegranate {V}.....£5.95

Prawns Indiana: peeled, Greenland prawns cooked in creamy curry sauce with pineapple.....£6.95

SALADS

Caesar salad – Crisp Romaine, shaved parmesan, garlic croutes, Caesar dressing *.....£6.95

With addition of grilled chicken breast *.....£10.50

Goat's cheese and beetroot - Rocket, beetroot, crumbed goat's cheese, balsamic, pine nut, pear, mango and olive oil {V+GF}.....£4.50/£9.95

Tuna Nicoise with grilled line caught tuna, green beans, tomatoes, olives, eggs, cucumber and house dressing {GF}.....£5.95/£11.95

Organic smoked salmon with lemon wedge, red onion, rocket, sourdough toast, roasted red onion mayo*.....£6.50/£12.95

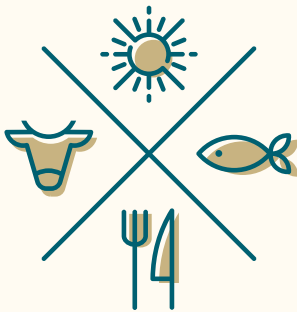
FRESHLY SHUCKED OYSTERS

3/£6 6/£11 12/£20

We don't have a specific location of harvest as we like to use the finest oysters from around the British Isles which are the best catch on the market.

All our oysters are served on crushed ice with finely diced shallot in sherry vinegar, lemon wedges, Lea and Perrins and Tabasco. {GF}

THE SUN COUNTRY INN



MAIN COURSES

Hanging Espetada chicken kebab layered with peppers and red onions brushed with BBQ sauce and char grilled, served with salad, pickled red cabbage and pitta bread.*£13.95

Full rack of baby pork ribs with BBQ sauce, coleslaw, fries and beer battered onion rings.*.....£11.95

Fish of the day..... Please see the blackboard

PIE & MASH

Steak pie with onions, mushroom, thyme and red wine encrusted in short crust pastry with roast vegetables and creamy mash.....£11.95

Fish pie topped with creamy mash and cheese.....£13.95

FISH & CHIPS

£10.95

Traditional: beer battered haddock served with chips, minted mushies and tartar sauce.

Indian: onion bhajis battered haddock with lime and coriander, chips and curry sauce.

Spanish: smoked paprika battered haddock with patatas bravas and paprika mayo.

Italian: tomato battered haddock with potato gnocchi, new potato, basil, sun blushed tomato and mozzarella.

THE GRILL

All our steaks are locally sourced and aged for 28 days. Served with sweet roast tomato, fries and a choice of sauce.

Cowboy Rib-eye, 20oz rib-eye steak on the bone.....£30	6oz Rib-eye.....£12.95	8oz Fillet.....£21.95	6oz Sirloin.....£13.95
T-bone Steak 16oz.....£25	8oz Rib-eye.....£17.70	10oz Fillet.....£26.95	8oz Sirloin.....£17.95
New York Strip 12oz.....£25			

Gammon, egg & pineapple with garden peas ...£10.95

STEAKS TO SHARE

Cote de boeuf, 34oz.....£55

Chateaubriand 20oz.....£55

Sauces

Blue cheese, peppercorn, horseradish ketchup, béarnaise or garlic butter.

STEAK ENHANCEMENTS

Wild mushroom duxelle.....£2.50

Crab, brandy, spring onion and chilli gratin.....£3.95

Port glazed onion.....£2.50

Half lobster tail.....£8.95

6 tempura prawns.....£6.95

6 grilled crevettes in garlic butter.....£7.95

SHARING PLATTERS

Small bite sharer: all 6 small bites.....£20

Beef chilli nachos with cheese, jalapenos, sour cream and guacamole.....£12.95

Seafood nachos topped with green chillies, spring onion and cheese with tomato salsa.....£16

Plats de fruit de mer: oysters, crab, prawns, crevettes, smoked salmon, mussels, scallops, crayfish, dips, breads and salad.*

Starter.....£20 Main course.....£39.95

PASTAS & RISOTTOS

Smoked salmon and prawn risotto {GF}.....£14.95

Seafood linguine with tomato and chive.....£9.95

Spaghetti bolognaise.....£8.95

Char-grilled mediterranean vegetables in a tomato sauce with garlic, spinach and linguine {V}.....£8.95

Risotto Asia: pork, curry and sweet red pepper risotto {GF} .£?

BURGERS

Served in a brioche bun with fries and onion rings

Classic burger with bacon and cheese: 8oz patty with crisp iceberg, tomato, red onion and gherkin.....£10.95

Lamb and mint burger with feta and tomato relish, lettuce, onion and tomato.....£14.95

Deep fried halloumi burger with red pepper jam, lettuce, onion and tomato {V}.....£14.95

Cajun chicken burger, applewood cheese, crisp lettuce, red onion, tomato and thousand island sauce.....£13.95

SANDWICHES / £5.95

All served on ciabatta with salad and fries

Crab and prawn in Marie rose.

Roast red pepper, hummus and Brie.{V}

Battered haddock with curry sauce.

Ham and cheese.

Cheddar and pickle.{V}

Served 12 noon - 2.30pm Tuesday - Friday and 12 noon - 5pm Saturday

Skinny fries

Chips

House slaw

Beer battered onion rings

Sautéed green beans and onions

Mixed salad

£3

SIDES

* These dishes can be gluten free. {GF} Gluten Free. {V} Vegetarian.

LUNCHTIME &
EARLY BIRD

1 COURSE£9.50
2 COURSE£12.50
3 COURSE£15.95

Served 12 noon - 2.30pm and 5 -7pm
{ TUESDAY TO FRIDAY }
12 noon - 7pm { SATURDAY }

STARTERS

Deep fried Brie with red pepper chutney and charcoal mayo. {V+GF}
Mussel chowder: potato, sweetcorn, saffron, white wine and cream cooked with fresh mussels. {GF}

Home cured salmon in vodka and beetroot with rocket, mint and radish, soft boiled egg and pickled cucumber. {GF}

Soup of the day. {V+GF}

OR

Choose any 1 of the small bites.

MAIN COURSES

6oz rib-eye with sweet grilled tomato, pepper sauce and chips.*

Traditional: beer battered haddock served with chips, minted mushies and tartar sauce.

Mushroom risotto with shavings of parmesan and truffle oil. {V+GF}

Chicken, bacon, BBQ sauce, mozerella with fries. {GF}

Tuna Nicoise salad. {GF}

DESSERTS

Sticky toffee pudding.
Chocolate brownie with vanilla ice cream.
Ice cream sundae.
Profiteroles with chocolate dip.
Cheese and biscuits.

THE SUN
COUNTRY INN

SUNDAY
CARVERY

1 COURSE£8.95
2 COURSE£13.95
3 COURSE£17.95

Served 12 noon - 5.30pm

1 COURSE£5.95
2 COURSE£7.95
3 COURSE£9.95

Choose from the Carvery menu or the children's menu

STARTERS

Prawnography - The best prawn cocktail ever.*

Deep fried Brie with red pepper chutney and charcoal mayo. {V}

Chicken Caesar salad, crisp Romaine, shaved parmesan, garlic croutes, Caesar dressing.*

Soup of the Day.

Home cured salmon in vodka and beetroot with rocket, mint and radish, soft boiled egg and pickled cucumber. {GF}

Sweet pickled herrings with beetroot & horseradish cream. {GF}

OR

Choose any 1 small bites from the following:

Panko breaded crab cakes with sweet chilli mayo.

Onion bhaji battered prawns with mango chutney and mint yoghurt.

Deep fried whitebait with dill mayo.

Deep fried calamari in lime and coriander batter with spring onion and sun blushed tomato.

Sweetcorn fritter with roast red pepper & lime zest yoghurt. {V}

Popcorn chicken with BBQ sauce.

MAIN COURSES

Choice of 4 roasts and steak pies from the carvery.

6oz rib-eye with sweet grilled tomato, pepper sauce & chips. {GF}

Traditional: beer battered haddock served with chips, minted mushies and tartar sauce.

Char grilled mediterranean vegetables in a tomato sauce with garlic, spinach and linguine. {V}

Seafood linguine.

Lamb and mint burger with feta and tomato relish, lettuce, onion and tomato.

DESSERTS

chocolate brownie with vanilla ice cream.

Doughnuts with jam and strawberries.

Sticky toffee pudding with toffee sauce and vanilla ice cream.

Apple crumble with almonds and raspberries, custard and vanilla cream.

Profiteroles with chocolate dip.

Cheese & biscuits with celery, chutney and grapes.

DESSERT WINES

Moscato Passito Palazzina DOC
£2.85 50ml

CYT Late Harvest Savignon Blanc
£2.75 50ml

Also available on Sundays
Sharing platters and sandwiches (bar only)

* These dishes can be gluten free. {GF} Gluten Free. {V} Vegetarian.

WHAT'S ON

LIVE
ENTERTAINMENT
EVERY
FRIDAY NIGHT
FROM 9PM

WHY NOT
TRY OUR SISTER
GASTRO PUB

THE
HARE
AND
HOUNDS

HIPPERHOLME
thehareandhoundshipperholme.co.uk

GIFT
VOUCHERS
AVAILABLE

Please Ask A Member Of Staff

www.thesunlightcliffe.co.uk