

PASSFORD HOUSE HOTEL

A La Carte Menu



Starters

Soup of the day - £6.50

Gravadlax - £9.50 (gf)

Homemade cured salmon with cucumber salad,
mustard sauce & dill

Gingered Crab Cakes - £7.50

With cucumber & spring onion sauce

Tempura Prawns - £9.50

Prawns coated in light batter with a sweet chili sauce

Chicken Liver Pâté - £7.50 (gf on request)

Melba toast

Sliced Tomato and Mozzarella - £6.75 (gf)

With pesto dressing



Side Dishes

Hand cut chips - £3.50

Buttered greens - £3.50

Seasonal vegetables - £3.50



Some of our range contains nuts and other allergens. As a result, traces of these could be found in other products served here. If you have any questions about any of our ingredients, please ask a member of the management team



Mains

Monkey Gland Steak - £26.50

Despite the name, the sauce does not involve monkeys in any way! Flattened fillet steak, spread with Dijon mustard, chopped shallots, finished with a touch of Cognac.

Poached Salmon - £16.50 (gf)

Turned new potatoes, samphire and lemon cream sauce

Calves Liver - £16.00

Creamy mash, bacon crisps and onion rings

Sea bass en Papillote - £17.80 (gf)

New potatoes, baby vegetables

Supreme of Chicken - £16.00 (gf)

With wild mushrooms and garlic butter, sauté potatoes

Glazed Lamb Shank - £18.50 (gf)

With creamy mash, shallots and a red wine jus

Pan-fried Ribeye Steak - £22.50 (gf)

With water cress salad and French fries

Braised Venison - £18.50 (gf)

Creamy mash, red cabbage, red wine jus



Vegetarian

Linguini with Pesto, Tomato and Pine Nuts - £15.00

Wild Mushroom Risotto - £15.00 (gf)

Creamy Sage and Tempura Mushroom

Goats Cheese, Spinach and Potato Gratin with Spicy Tomato Coulis - £15.00 (gf)



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Desserts

Sticky Toffee Pudding - £6.50

Apple Tarte Tatin - £7.50 (v)

With vanilla ice cream

Lemon Posset with Forest Fruits - £6.50 (v) (gf)

Crème Brûlée - £6.50 (v) (gf on request)

With a shortbread biscuit

Milk Chocolate and Salted Caramel Cheesecake - £7.50 (v)

Assorted Cheeses - £8.50 (v) (gf on request)

Served with biscuits and chutney

Selection of Ice Creams - £6.50

Coffee and mints - £3.50

