

# MONSAL HEAD HOTEL

## Starters

Homemade soup served with bread and butter	4.30
Traditional French fish soup with rouille, garlic croûtes and gruyère cheese	5.10
Smoked salmon carpaccio with shallots, croutons, caperberries, cornichons and an English mustard mayonnaise	5.60
Crumbed goats' cheese, roasted red pepper, home made gnocchi, red pepper dressing and pea shoots	5.90
Local wild boar Scotch egg with homemade piccalilli and a rocket salad	5.20
Chicken liver pâté with homemade spiced fruit chutney cured with brandy and Madeira, served with toast	5.10
Warm asparagus timbale, asparagus tips and parmesan crisps	5.90

## Salads

salads available as a starter or main course

Salad of butternut squash, Roquefort, green beans and croutons with mixed leaves and a sage and ginger dressing	5.70/11.50
Mixed leaf salad with parma ham, bocconcini, egg, dried tomato, torn basil, garlic croutons, olive crumb and a Dijon mustard dressing	5.90/11.90
Traditional Caesar salad with crisp cos, croutons, anchovies and shaved parmesan	4.90/8.20
Chicken Caesar salad - as above - with the addition of grilled chicken breast	5.50/10.00

## Main Courses

Fillet of channel bass with wilted spinach, spaghetti, mussels, tomato and a saffron cream sauce served with a choice of salad or vegetables	16.00
Layered winter vegetable lasagne with tomato sauce, gruyere and parmesan served with salad or vegetables	11.20
Whole grilled lemon sole with a white wine and fennel butter served with a choice of potatoes and salad or vegetables	12.50
Vegetable, lentil and tomato cottage pie topped with golden mashed potatoes served with choice of vegetables or salad	11.50

Braised beef, home smoked garlic mash, glazed shallots, Chantenay carrots, pancetta crisps served with a rich red wine and wild mushroom jus Perfect with a glass of bin no. 37 - 'Regaliali' Sicilian red - Nero D'Avola	15.00
8oz bistro rump steak with onion rings, tomatoes and field mushroom choice of potatoes	14.90
Wild garlic butter	1.00
Peppercorn sauce	1.70
Roast rump of lamb, fondant potato, warm pea and mint panna cotta & rich lamb jus	15.00

## Side orders

Mixed salad, mixed vegetables, chips, new potatoes, mashed potatoes,	2.20
Garlic bread with cheese	2.95

All our food is freshly prepared and cooked to order, some items may incur an increased wait at busy times.

Bread selection	2.95
Extra virgin olive oil and balsamic vinegar for dipping	1.20
A bowl of mixed olives in our own marinade	2.95

## Desserts

Fruit crumble of the day with custard	5.00
Malt cheesecake with white chocolate snow and chocolate crème Anglaise	5.80
Assortment of sorbets and ice creams	4.70
Sticky toffee pudding with butterscotch sauce and vanilla ice cream	5.00
Chocolate Nemesis with honeycomb ice cream	6.20
Three counties cheeseboard served with Yorkshire pepper cake and crackers Wensleydale - Fountains Gold, Websters - blue, Appelby's - unpasteurised Cheshire Perfect with a glass of Ferreira Tawny Port	6.20
Children's ice cream - 2 scoops of either vanilla, chocolate or strawberry	2.60
Perfect to finish your meal and accompany a dessert	
Muscat de Frontignan Château de Stony	100ml 4.30
A deliciously sweet wine from the South of France, reminiscent of candied grapes.	½ bottle 15.75

## Snack Menu

Soup of the day served with bread and butter	4.30
6oz Cheese burger served in a rustic roll with chips and salad	8.50
Hot slow roasted belly pork, crackling and apple sauce served in a rustic roll with chips and salad	8.95
Rack of ribs glazed with homemade chilli and barbeque sauce served with sticky rice and mixed salad	12.00
Grilled spicy local wild boar chorizo and rocket sandwich served in a rustic roll with chips and salad	8.70
Beer battered fish and chips served with mushy peas	10.00
Local wild boar sausages served with creamy mashed potato vegetables and a rich onion gravy	11.00
Pint of Mediterranean prawns with aioli and harissa yoghurt	Half pint 6.00 Pint 12.00

## Side orders

Chips, Mashed potatoes or New potatoes	2.20
Mixed vegetables or Salad	2.20
Garlic bread with cheese	2.95

## Children's Menu

Pasta and tomato sauce	5.00
Garlic bread with cheese	2.95
Pork sausages or Vegetarian sausages, served with mashed potatoes & vegetables	5.50
Beer battered fish and chips served with mushy peas	5.50
Whole tail breaded scampi served with chips and garden peas	5.50
Battered chicken breast goujons served with chips and baked beans	5.50

## Lighter snacks

Available from 12 noon till 5 pm

Sandwiches on white or wholemeal rustic rolls, served with crisps and salad

Mature cheddar cheese and pickle	5.20
Tuna mayonnaise and red onion	5.20
Warm bacon and brie	6.10
Smoked salmon, prawn, rocket with sour cream and chives	6.20

## Jacket potatoes served with salad

Baked beans <u>or</u> Sour cream and chives <u>or</u> Cheddar cheese	4.80
Tuna mayonnaise with red onion	5.00
Cheddar cheese and beans	5.00
Bacon and brie	5.50