

The Yockleton Arms

~ SAMPLE MENU ~

Starters

Curried Carrot & Coconut Soup ~ Warm Bread Roll

Home Cured Dill, Juniper Berry & Lemon Salmon ~ Horseradish Crème Fraîche ~ Cucumber Ribbons ~ Sourdough

Chicken Liver & Brandy Parfait ~ Sweet Apple & Fig Chutney ~ Salad ~ Toast

Smoked Haddock Fritters ~ Curried Tomato Sauce ~ Coriander Mayonnaise

Pan-fried Creamy Garlic Mushrooms ~ Toasted Sourdough

Roasts

Roast Topside of Beef ~ Yorkshire Pudding

Roast Turkey Crown ~ Sage & Onion Stuffing & a Pork Sausage

Roast Loin of Pork ~ Sage & Onion Stuffing & Crackling

Caramelised Onion, Red Lentil & Sweet Potato Loaf ~ Veggie Gravy

ALL ROASTS ARE SERVED WITH A PANACHE OF VEGETABLES, ROAST POTATOES, CAULIFLOWER CHEESE & RICH ROASTING GRAVY

Desserts

Classic Crème Brûlée ~ Homemade Shortbread Biscuits ~ Seasonal Fruit Compote

Apple & Cinnamon Bread & Butter Pudding ~ Choice of Creamy Vanilla Custard or Local Vanilla Pod Ice Cream

Raspberry & White Chocolate Roulade ~ Red Berry Coulis ~ Whipped Chantilly Cream

Dessert of the Day ~ Please Ask Your Server

Trio of Locally Made Ice Creams ~ Sugar Wafer Curls

I COURSE £18.50 2 COURSES £25.50 3 COURSES £32.50

Pub Favourites

Tuscan-style Panzanella Salad ~ Garlic Croustade ~ Chargrilled Mediterranean Vegetables ~ Tossed Mixed Salad & Toasted Pine Nuts ~ Grated Parmesan **£16.75**

10oz Gammon Steak ~ Fried Free-range Egg from Montgomery & Fresh Pineapple Wedge ~ Hand Cut Triple Cooked Chips ~ Garden Peas **£17.50**

Local Ale Battered Haddock Fillet ~ Homemade Minted Mushy Peas ~ Tartar Sauce ~ Hand Cut Triple Cooked Chips **£17.25**

Please inform us about any dietary requirements or intolerances that you have.

Children's menu available, please ask a member of staff.

Service charge is not included – All tips go to staff

No Split Bills Please, Tabs to Be Settled on One Account.