

PETTIFERS

FREEHOUSE HOTEL

Sample Bistro Menu

Breads & Nibbles

Homemade Breads, Dipping Oils (G) **£3.5**, Mixed Olives **£4**, Hummus **£2**

Starters

Soup of the Day, Homemade Bread **£6** (MK/G)

Chicken liver parfait, House Chutney, Warm Toast **£7** (SP/MK/G/E)

Port Poached Pear, Candied Walnuts, Crumbled Blue Cheese **£7.5** (MK/N/SP)

Pan-Fried Salmon, Evesham Asparagus, Confit Egg Yolk **£8** (E/F/MK/MD)

Deep Fried Calamari, Garlic Aioli **£8.5** (G/C/E)

Isle of Wight Heritage Tomatoes, Buffalo Mozzarella, Basil Dressing **£8** (G/MK/SP)

Antipasti Board - Prosciutto, Chorizo, Mozzarella, Focaccia, Olives, Dipping Oils **£12** (MK/E/F)

Mains

Trio of Pork - Belly, Fillet, Black Pudding, Fondant Potato, Apple Puree **£17** (G/SP/MK)

Pan Fried Sea Bream, Potato Cake, Salsa Verde **£18** (F/MK/SP)

Roasted Cauliflower, Lentil Dahl, Sauce Vierge **£16** (MK/SP/G)

Duo of Lamb, Pan Fried Lamb Chops, Braised Leg of Lamb, Dauphinoise Potatoes, Rosemary and Redcurrant Sauce **£21** (MK/SP)

Pan Fried Duck Breast, Miso Sauce, Parmentier potatoes, Sautéed Green Beans **£20** (MK/SP)

Steak Beef Burger, Cheese, Bacon, Garlic Mayo, Lettuce & Tomato, Slaw, Pickles, Fries **£16** (G/E/MK)

Buttermilk Chicken Burger, Mustard Mayo, Lettuce & Tomato, Slaw, Pickles, Fries **£16** (G/E/MK)

Lentil & Bean Burger, Cheese, Mayo, Lettuce & Tomato, Slaw, Pickles, Fries **£15** (G/E/MK)

8oz Rump Steak, Twice Fried Chips, Steak Garni **£19**

Add Sauce: Peppercorn **£3**, Blue Cheese **£3**, Garlic Butter **£1** (MK/MD/SP)

Ghost Ship Battered Haddock, Twice Fried Chips, Tartare Sauce, Mushy Peas **£16** (F/G/SP)

Pan Fried Chicken Breast, Mushroom Risotto, Burnt Leek, Mushroom Sauce **£17** (G/MK/SP)

Sides

Vegetables **£4**, House Salad **£4**, Chips **£4** (SP)

Desserts

Winter Berry Eton Mess **£7** (MK/E)

Apple Crumble, Custard **£7** (MK/G/E)

Triple chocolate brownie, Chocolate Ice Cream **£7** (MK/G/E)

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream **£7** (G/E/MK)

British selection cheese board, Chutney, Biscuits for Cheese, Grapes **£10** (G/MK/SP)

Gluten-G, Crustaceans-C, Eggs-E, Fish-F, Molluscs-M, Soybeans-S, Peanuts-P, Nuts-N, Milk-MK, Celery-CY, Mustard-MD, Sesame Seeds-SS

Sulphites-SP, Lupin-L

If You Suffer From Any Allergy Speak To a Member of Staff

A Discretionary 10% Service Charge will Be Added to Your Bill. 100% of tips go to Staff

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Our Wines are served:

175ml/250ml/Bottle

Reds

Terra Noble Merlot , Chile 13.0%	£5.30/£7.25/£21.50
Rooks Lane Shiraz , Australia 13%	£5.30/£7.25/£21.50
Inacayal Malbec , Argentina 13.0%	£5.95/£7.95/£24.00
Cerro Anon Rioja , Spain 13.5%	£7.50/£9.50/£30.00
Nuits Saint George , <i>France</i> 13.5%	Bottle £55.00

Whites

Ca'Testove Pinot Grigio , Italy 12%	£5.30/£7.25/£21.50
Cloud Factory Sauvignon , New Zealand 13.0%	£5.95/£7.95/£23.50
Marrsanne- Viogner , France 13.0%	£6.95/£8.95/£28.50
Saint-Romble Sancerre , France 13.5%	£7.50/£9.50/£30.00
Puligny-Montrachet , France 13.5%	Bottle £60.00

Rose Wine

Stallions Leap , Zinfandel <i>USA</i> 10%	£5.30/£7.25/£21.50
Ca'Testore Pinot Rose , Italy 12%	£5.50/£7.50/£22.50
Grandbeau Grenache Rose , France 13.5%	Bottle £30.00

Sparkling/Champagne

Fontessa Prosecco , Italy 11.0%	175ml - £7.50 / Bottle £25
Fontessa Pink Prosecco , Italy 11.5%	Bottle £25
Adnams French Champagne Brut , 11.5%	Bottle £40.00
Vueve Cliqout Champagne NV , 12%	Bottle £60.00