

THE ENGLE FIELD

Starters

Salmon & cod croquettes
Lemon & parsley arancini balls
Scotch egg served with piccalilli & a mixed leaf salad
Beef tomato, avocado & buffalo mozzarella salad with fresh basil dressing (v)
Walnut, beetroot & feta salad with honey citrus dressing (v)
Crab salad served with grapefruit segments & avocado

Specials

Wild mushroom tagliatelle with white wine velouté & parmesan cheese (v)
Sautéed fillet of sea trout, on crushed potatoes, samphire & lemon parsley sauce
Gnocchi with goats' cheese, butternut squash, artichoke, & sundried tomatoes (v)
Fig and honey Camembert served with olives & bread (v)
Tiger prawns served with sourdough & a garlic, ginger & chilli sauce
Spiced lamb chops with creamy mashed potatoes, curly kale & roasting jus

Mains

Organic grilled ribeye steak with greens, fries, peppercorn sauce & herb butter
Vegetable burger with cheese, chilli mayo, sautéed wild mushrooms & fries (v)
Englefield beef burger with bacon, cheese, marie-rose sauce, pickles, confit onions & fries
Beef Wellington served with mixed leaf salad, mixed greens, hand cut chips & red wine jus (serves 2)
Billingsgate fish & chips served with homemade mushy peas & tartare sauce
Grilled harissa chicken burger with pickled onion, tomato, cheese, mixed leaves & fries

Puddings

Apple & berry crumble with ice cream
Sticky toffee pudding with toffee sauce & ice cream
Chocolate fondant with honeycomb ice cream
Banoffee pie
Selection of sorbet & ice cream

Sides

Fries, hand cut or sweet potato chips (v)
Cocktail sausages & honey mustard
Halloumi fries with a sweet chilli dip (v)
Nocellara del Belice mixed olives (v)
Crispy chicken wings & chilli honey glaze
Bread and butter

****Some dishes may contain traces of nuts. Please ask your server if you have any concerns****