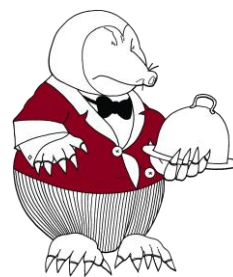


# The Grumpy Mole Country Inn and Dining



## STARTERS

Chef's SOUP OF THE DAY (V) £5.95

Thick, Hearty and Delicious! Served with Rustic Bread

Handmade CHICKEN LIVER PÂTÈ with Brandy £7.50

Plum Chutney and Toasted Artisan Bread

A PARCEL OF FINEST SMOKED SALMON with Seafood £8.95

Artisan Bread, Cucumber Ribbons and Lemon

Homemade SATAY CHICKEN KEBABS £6.95

with the Chef's-own Peanut Sauce and a Cucumber, Chilli and Coriander Salsa

Japanese-Breaded and Deep-Fried CALAMARI (Squid) £6.95

Served with a Spicy Mayonnaise

Crispy Bacon and Melted Cheese POTATO SKINS £6.95

Served with a Sour Cream and Chive Dip (Vegetarian Option available)

Seared Hand-Dived Fresh SCALLOPS £9.50

With a Pea Puree, Pancetta and a Chorizo Jam

Pan-Fried MEDITERRANEAN KING PRAWNS £8.95

With Garlic and Herbs and a Toasted Crostini

PARMA HAM with MOZZARELLA and SUN-BLUSHED TOMATOES £7.95

Parmesan Shavings, Balsamic and Pesto Dressing and Garlic Crostini

Oven-baked GOATS CHEESE and SPINACH TART £7.50

Served with Dressed Rocket and a Red Onion Marmalade (V)

Classic PRAWN COCKTAIL with a Fan of Avocado £7.95

Served with Artisan Bread

"MOULES MARINIÈRES" (In Season) £7.95

Fresh Mussels Pan-Fried with White Wine, Garlic and Cream. Served with Rustic Bread

As a Main with Fries or a Dressed Salad £15.95

All our food is freshly prepared to order.  
Our full Allergen List is available on Request.

## MAINS

Roasted SUPREME of CORN-FED CHICKEN £14.95  
with Wilted Spinach, Sautéed Woodland Mushrooms, Pancetta Crisp,  
Dauphinoise Potato and a Wholegrain Mustard Sauce

The "GRUMPY MOLE" STEAK AND GUINNESS PIE £15.95  
A real favourite! All Homemade and bursting with flavour.  
Served with Fries or New Potatoes and Seasonal Vegetables

Herb-crusted FILLET OF HAKE with a Saffron and Mussel Broth £15.95  
Creamy Mashed Potato and Seasonal Vegetables

Homemade Fragrant SRI LANKAN CHICKEN CURRY £14.95  
A Traditional Dish finished with Nigella Seeds and Fried Dried Chillies  
Served with Rice, Papaya Chutney and a Naan Bread (Vegetarian £12.95)

Pan-roasted RUMP OF ENGLISH LAMB £17.95  
With a Minted Pea Puree, Spring Vegetables and Chorizo,  
Dauphinoise Potato and a Honey and Thyme Jus

Beer-Battered CATCH OF THE DAY £13.95  
Fresh Fillet of Fish cooked to order with  
Chips, Mushy Peas and Tartare Sauce

Olde English "BANGERS 'N MASH" £11.95  
Creamy Mashed Potato, Medley of Buttered Greens and a Rich Homemade Onion Gravy

Fillet of TERIYAKI SALMON £14.95  
Stir-fried Vegetables, Steamed Pak Choi and a Sesame Dressing

Traditional STEAK and KIDNEY PUDDING £15.95  
with a Hearty Homemade Gravy  
Served with your choice of Potatoes and Vegetables

FILLET OF SEA BASS AND PRAWNS £16.95  
Topped with a White Wine, Cream and Dill Sauce  
Served with New Potatoes and Vegetables

Seared CALVES' LIVER and BACON £16.50  
Served with an Onion Gravy, Creamy Mashed Potato and Vegetables

Chef's Own VENISON WELLINGTON £16.95  
Tender Venison Steak in a Puff Pastry Case with Mushrooms and Pâté  
Served with a Red Wine Jus, Sauté Potatoes and Seasonal Vegetables

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Chargrilled BEEFBURGER in a Toasted Brioche Bun £11.95  
Gem Lettuce, Tomato, Red Onion, Gherkin and Mayonnaise  
Served with French Fries, Homemade Coleslaw and a Spicy Relish  
Toppings Cheese, Bacon, Field Mushroom or Fried Onions £1 each

Chargrilled CAJUN CHICKEN BREAST in a Toasted Brioche Bun £12.95  
Gem Lettuce, Tomato, Red Onion, Gherkin and Mayonnaise  
Served with French Fries, Homemade Coleslaw and a Spicy Relish  
Toppings Cheese, Bacon, Field Mushroom or Fried Onions £1 each

MUSHROOM, BRIE, HAZELNUT and CRANBERRY WELLINGTON £13.95  
A delicious alternative to a traditional Wellington!  
Served with Dressed Salad or Seasonal Vegetables and Buttered New Potatoes (V)

The "Mole" CAESAR SALAD £11.95  
Romaine Lettuce, Parmesan Shavings, Crispy Bacon and Homemade Garlic Croutons  
Chargrilled Chicken £14.95  
Butterflied King Prawns £15.95  
Soft Poached Free Range Egg and a Fan of Avocado £12.95 (V)

Chef's Own FISH PIE £15.95  
A Mash Potato Topped Medley of Fish and Prawns in a Creamy White Wine Sauce  
with Seasonal Vegetables

Tender BREAST OF DUCK £16.95  
Pan-Fried with a Smooth Madeira Sauce  
Served with Creamy Mashed Potato and Seasonal Vegetables

Classic BEEF STROGANOFF £17.95  
Tender strips of Fillet Steak flambéed in Brandy with Cream and Mushrooms  
Served with Wild Rice and Homemade Garlic Bread (Vegetarian £13.95)

STEAK "ON THE STONE"  
A Complete Dining Experience!  
All dishes are served sizzling hot "On the Stone" direct to your table for you to cook to  
your liking. Alternatively, our chef would be happy to chargrill your meat for you  
(PLEASE NOTE STONES ARE EXTREMELY HOT!!)

All served with Peas, Field Mushroom, Vine Cherry Tomatoes and your choice of Potatoes.  
Each 'On the Stone' is also accompanied by a selection of Sauces.

PRIME FILLET STEAK £24.95  
RIBEYE STEAK £22.95  
SIRLOIN STEAK £21.95  
Black Peppercorn Sauce £1.95

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## DESSERTS

VANILLA and CLOTTED CREAM CHEESECAKE £6.95  
With an Exotic Fruit Salsa, Mango Coulis and Fresh Pomegranate

Zesty LEMON MERINGUE PIE £6.95  
Served with a Raspberry Sorbet and Lemon Curd

Homemade WARM DARK CHOCOLATE BROWNIE £6.95  
With Hazelnut Ice Cream, Chocolate Sauce and Toasted Marshmallows

Warm STICKY TOFFEE PUDDING £6.95  
Served with a Vanilla Bean Ice Cream

Chef's own CRÈME BRULÉE £6.95  
Red Fruit Compote and Homemade Shortbread Biscuits. Rich and Delicious!

Classic APPLE TART TATIN £6.95  
A Traditional French Caramelised Apple Tart  
Served with a Jug of Pouring Cream

SWEET PANCAKE filled with Vanilla Bean Ice Cream £6.95  
Topped with Maple Syrup or Chocolate Sauce

Homemade BREAD and BUTTER PUDDING £6.95  
Made with Cream, Sultanas and Vanilla Pods. Served Hot with Custard Jug

Homemade Squidgy MERINGUE WITH RED BERRIES £6.95  
Fruit Coulis and Clotted Cream

"Award Winning" Purbeck ICE CREAM £6.95  
Served with a 'Grumpy Mole' Wafer.  
Vanilla Bean, Strawberry and Champagne,  
Salted Caramel, or Seriously Chocolate. Lemon, Mango or Raspberry SORBET

Chef's Selection of ARTISAN CHEESES £8.95  
Accompanied by a Fig and Date Chutney, Sliced Apple and Grapes

## FOR AFTER

Fresh Coffee with Mint Chocolate. Filter, Cappuccino or Latte £2.75

Liqueur Coffees £5.95 Herbal Teas £2.50

Liqueurs 35ml £3.95 Malt Whiskies 35ml £3.95

Ports 100ml

Delaforce Ruby Port £3.95

L.B.V Port, Taylors £4.50

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