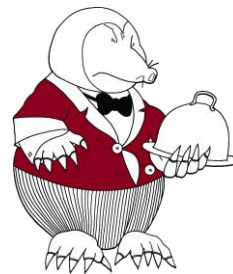


The Grumpy Mole Country Inn and Dining



TO START

Chef's SOUP OF THE DAY £5.95

Thick, Hearty and Delicious! Served with Artisan Bread (V)

Crispy Bacon and Melted Cheese POTATO SKINS £6.95
with a Sour Cream and Chive Dip (Vegetarian Option Available)

Classic PRAWN COCKTAIL with a fan of Avocado £7.95
Served with Artisan Bread

Homemade SATAY CHICKEN KEBABS £6.95
with the Chef's-own Peanut Sauce and a Cucumber, Chilli and Coriander Salsa

A PARCEL OF FINEST SMOKED SALMON with Seafood £8.95
Served with Cucumber Ribbons, Lemon and Artisan Bread

Seared Hand-Dived Fresh SCALLOPS £9.50
With a Pea Puree, Pancetta and a Chorizo Jam

Handmade DUCK LIVER PATE with Apricot Brandy £7.50
Caramelised Onion Chutney and Artisan Bread

Japanese-Breaded and Deep-Fried CALAMARI (Squid) £6.95
With a Spicy Mayonnaise

Oven-baked GOATS CHEESE and SPINACH TART £7.50
Served with Dressed Rocket and a Red Onion Marmalade (V)

PARMA HAM with MOZZARELLA and SUN-BLUSHED TOMATOES £7.95
Parmesan Shavings, Balsamic and Pesto Dressing and Garlic Crostini

"MOULES MARINIÈRES" (In Season) £7.95
Mussels in a White Wine, Garlic, Cream and Parsley Sauce
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.

MAIN COURSE

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

A Pan-fried FILLET of SALMON with Crispy Skin £14.95
Bubble and Squeak Potato Cake with Salsa Verde, a Pesto Dressing and Green Beans.

The "GRUMPY MOLE" PIES £15.95
A real favourite! All homemade and bursting with flavour.
Please ask your Waiter/Waitress for today's selection.
Served with Fries or New Potatoes and Seasonal Vegetables

Chef's own GOAN CHICKEN CURRY £14.95
A delicately spiced dish with fresh Coriander, Garlic and Ginger.
Served with Basmati Rice, Mango Chutney and a Naan Bread
(Vegetarian Option £12.95) (V)

Beer-Battered CATCH OF THE DAY £13.95
Fresh Premium Fillet of Fish Cooked to Order with
Chips, Mushy Peas and a Tartare Sauce

Olde English "BANGERS 'N MASH" £11.95
Creamy Mashed Potato, Buttered Garden Peas and a Rich Onion Gravy

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

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

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

Seared CALVES' LIVER and BACON £16.50
Rich Onion Gravy, Mashed Potato and Seasonal Vegetables

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Fine HERB, QUINOA and MEDITERRANEAN VEGETABLE SALAD £11.95

With Mixed Leaves and a Balsamic Dressing

Chargrilled Chicken £14.95

Kiln Roasted Smoked Salmon £15.95

Soft Poached Free Range Egg and a Fan of Avocado £12.95 (v)

Home-baked MUSHROOM & BRIE WELLINGTON £13.95

A delicious alternative to a Traditional Wellington.

Served with Seasonal Vegetables or Dressed Salad and Buttered New Potatoes (v)

PIRI-PIRI CHICKEN STIR-FRY £14.95

Medley of Chicken and Fresh Vegetables stir-fried in a Piri-Piri Sauce.

Served with Wild Rice and Homemade Garlic Bread (Vegetarian £12.95) (v)

Roasted BREAST OF DUCK with a Blackberry and Cassis Sauce £15.95

Served with Creamy Mashed Potato and Seasonal Vegetables

Chargrilled BEEFBURGER in a Toasted Brioche Bun £11.95

Gem Lettuce, Tomato, Red Onion and Gherkin.

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 and Gherkin.

Served with French Fries, Homemade Coleslaw and a Spicy Relish

Toppings Cheese, Bacon, Field Mushroom or Fried Onions £1 each

Classic BEEF BOURGUIGNON £15.95

Slow-cooked Beef Steak in Burgundy Wine with Shallots and Chestnut Mushrooms

Served with Cream Mash, Green Beans and Chantenay Carrots.

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 £25.95

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

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

Chef's own CRÈME BRULÉE £6.95
Served with Red Fruit Compote and Homemade Shortbread Fingers.
A True Classic!

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

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

Homemade APPLE AND BLACKBERRY CRUMBLE £6.95
Served Warm With Custard Jug or Pouring 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 CHEESE and BISCUITS £8.95
Accompanied by a Fig and Date Chutney, Sliced Apple, Celery and Grapes

FOR AFTER

Cappuccino, Latte, Espresso or Filter Coffee £2.95
Liqueur Coffees £5.95 Herbal Teas £2.75
Liqueurs 25ml £4.10 Malt Whiskies 25ml £4.10
Ports 50ml
Delaforce Ruby Port £4.95
L.B.V Port, Taylors £5.95

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