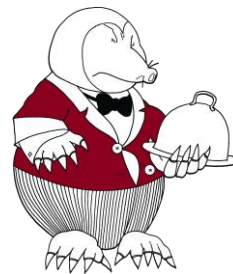


The Grumpy Mole Country Inn and Dining



TO START

Chef's SOUP OF THE DAY (V) £5.95

Thick, Hearty and Delicious! Served with Rustic Bread

Classic PRAWN COCKTAIL with a Fan of Avocado £8.95

Salad Leaves, Lemon Twist and Artisan Bread

Handmade CHICKEN LIVER PÂTÈ with Brandy £7.95

Plum Chutney, Toasted Artisan Bread

A PARCEL OF FINEST SMOKED SALMON with Seafood £8.95

Cucumber Ribbons, Capers, Lemon Twist and Artisan Bread

Homemade SATAY CHICKEN KEBABS £7.95

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

Crispy Bacon and Melted Cheese POTATO SKINS (GF) £7.50

Sour Cream and Chive Dip (Vegetarian Option available)

Fresh SCALLOPS and PRAWNS in Puff Pastry £10.95

With Spinach and a Rich White Wine, Cream and Pancetta Sauce

PARMA HAM with MOZZARELLA and SUN-BLUSHED TOMATOES £8.75

Parmesan Shavings, Balsamic and Pesto Dressing, Garlic Crostini

Japanese-Breaded and Deep-Fried CALAMARI (Squid) £7.95

Served with a Spicy Mayonnaise

Oven-baked GOATS CHEESE and SPINACH TART (V) £8.50

Balsamic Dressed Rocket and a Red Onion Marmalade

Chef's own PEKING DUCK SPRING ROLLS (DF) £7.95

Plum Sauce and Oriental Salad

"MOULES MARINIÈRES" (In Season) £8.95

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

Served with Rustic Bread. As a Main with Fries or a Dressed Salad £16.95

All Our Food is Freshly Prepared to Order.
Our Full Allergen List is Available on Request.

MAIN COURSE

Roasted French-trimmed SUPREME of CHICKEN (GF) £15.95
with Wilted Spinach, Sautéed Woodland Mushrooms, Pancetta Crisp,
Dauphinoise Potato and a Wholegrain Mustard Sauce

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

Homemade Fragrant SRI LANKAN CHICKEN CURRY £15.50
A Traditional Dish finished with Nigella Seeds and Fried Dried Chillies
Served with Rice, Mango Chutney and a Naan Bread (Vegetarian £13.95)

Pan-Roasted RUMP OF ENGLISH LAMB £18.95
Minted Pea Puree, Sautéed Peas with Chorizo,
Dauphinoise Potatoes, Seasonal Vegetables and a Honey and Thyme Jus

Beer-Battered CATCH OF THE DAY £14.50
Fresh Premium Fillet of Fish cooked to order with
Chips, Mushy Peas and a Tartare Sauce

Tender BREAST OF DUCK £17.50
Pan-Fried with a Smooth Madeira Sauce
Served with Creamy Mashed Potato and Seasonal Vegetables

Fillet of TERIYAKI SALMON (DF) £15.95
Stir-fried Oriental Vegetables, Steamed Pak Choi and a Sesame Dressing

Traditional STEAK and KIDNEY PUDDING £15.95
With a Hearty Homemade Gravy.
Served with Fries or New Potatoes and Seasonal Vegetables

FILLET OF SEA BASS AND PRAWNS (GF) £17.50
topped with a White Wine, Cream and Dill Sauce
Served with New Potatoes and Seasonal Vegetables

Seared CALVES' LIVER and BACON £17.75
Homemade Rich Onion Gravy, Mashed Potato and Seasonal Vegetables

Olde English "BANGERS 'N MASH" £12.50
Creamy Mashed Potato, Medley of Buttered Greens and a Rich Homemade Onion Gravy

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Chargrilled BEEFBURGER in a Toasted Brioche Bun £13.50

Gem Lettuce, Tomato, Red Onion & Gherkin

Served with Fries, Homemade Coleslaw and a Spicy Relish

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

MUSHROOM, BRIE, HAZELNUT and CRANBERRY WELLINGTON (V) £13.95

A Delicious Alternative to a Traditional Wellington!

Served with a Dressed Salad or Seasonal Vegetables and Buttered New Potatoes

Chargrilled CAJUN CHICKEN BREAST in a Toasted Brioche Bun £13.95

Gem Lettuce, Tomato, Red Onion & Gherkin

Served with Fries, Homemade Coleslaw and a Spicy Relish

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

The "Mole" CAESAR SALAD (V) £11.95

Romaine Lettuce, Parmesan Shavings and Homemade Garlic Croutons

ADD: Crispy Bacon £1, Chargrilled Chicken £3, Butterflied King Prawns £4

Soft Poached Free Range Egg and a Fan of Avocado £2.50 (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 £13.95) (V)

Classic BEEF STROGANOFF £19.75

Tender strips of Fillet Steak flambéed in Brandy with Cream and Mushrooms

Served with Wild Rice and Homemade Garlic Bread (Vegetarian £13.95)

Tasty Jackfruit Burger in a Toasted Pretzel Bun (V) (VG) £12.95

with Peppers, Beans & Sweetcorn in a Poppy Seed Crumb

Gem Lettuce, Tomato, Red Onion & Gherkin

Served with Fries and a Spicy Relish

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, Grilled Tomato and your choice of Potatoes.

Each 'On the Stone' is also accompanied by a Selection of Sauces.

PRIME FILLET STEAK £27.95

RIBEYE STEAK £24.95

Black Peppercorn Sauce £2.50

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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 Salted Caramel 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
Served with Red Fruit Compote and Homemade Shortbread Biscuit. A True Classic!

Homemade APPLE STRUDEL £6.95
Served Warm with an Orange and Apricot Syrup,
Custard Jug or 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 Pod.
Served Hot with Custard Jug

Homemade Squidgy MERINGUE WITH RED BERRIES (GF) £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

TRIO of ARTISAN CHEESES £8.95
Biscuits, Fig and Date Chutney, Sliced Apple and Grapes

FOR AFTER

Fresh Coffee served with Mint Chocolate. Americano, Cappuccino, Latte or Espresso

Liqueur Coffees Herbal Teas

Liqueurs 25ml Malt Whiskies 25ml

Ports 50ml

Skeffington Fine Ruby

L.B.V Port, Taylors

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