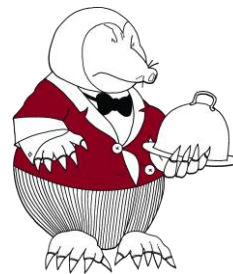


The Grumpy Mole Country Inn and Dining



TO START

Chef's SOUP OF THE DAY £5.95 (v)

Thick, Hearty and Delicious! Served with Artisan Rustic Bread

Fresh SCALLOPS and PRAWNS in Puff Pastry £10.95

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

Crispy Bacon and Melted Cheese POTATO SKINS £6.95

Sour Cream and Chive Dip (Vegetarian Option Available)

Classic PRAWN COCKTAIL with Fan of Avocado £8.25

Salad Leaves, Lemon Twist and Artisan Bread

PARMA HAM with MOZZARELLA and SUN-BLUSHED TOMATOES £7.95

Parmesan Shavings, Balsamic and Pesto Dressing, Garlic Crostini

A PARCEL OF FINEST SMOKED SALMON with Seafood £8.95

Cucumber Ribbons, Capers, Lemon Twist and Artisan Bread

Homemade SATAY CHICKEN KEBABS £7.50

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

Chef's own PEKING DUCK SPRING ROLLS £7.25

Plum Sauce and Oriental Salad

Handmade CHICKEN LIVER PÂTÈ with Brandy £7.50

Plum Chutney, Toasted Artisan Bread

Japanese-Breaded and Deep-Fried CALAMARI (Squid) £7.25

With a Spicy Mayonnaise

Oven - Baked GOATS CHEESE and SPINACH TART £7.95

Balsamic Dressed Rocket and a Red Onion Marmalade (v)

"MOULES MARINIÈRES" (In Season) £8.50

Fresh Mussels Pan-fried with White Wine, Garlic and Cream

Served with Rustic Bread

As a Main with Fries or a Dressed Salad £16.25

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

MAIN COURSE

BREAST of CHICKEN wrapped in Parma Ham £15.50

Stuffed with Sun-Blushed Tomato and Mozzarella

Served with a Tomato and Basil Sauce, Sauté Potatoes and Seasonal Vegetables

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

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, Mango Chutney and a Naan Bread (Vegetarian £12.95)

Herb-crusted RUMP OF ENGLISH LAMB £18.25

With Minted Mashed Potato, Fine Beans,

Roasted Cherry Tomatoes and a Port Jus

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, 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 Fries or New Potatoes and Seasonal Vegetables

FILLET OF SEA BASS AND PRAWNS £16.95

topped with a White Wine, Cream and Dill Sauce

Served with New Potatoes and Seasonal Vegetables

Seared CALVES' LIVER and BACON £17.25

Onion Gravy, Mashed Potato and Seasonal Vegetables

Tender BREAST OF DUCK £16.95

Pan-Fried with a Smooth Madeira Sauce

Served with Creamy Mashed Potato and Seasonal Vegetables

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Chargrilled Homemade BEEFBURGER 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

Chargrilled CAJUN CHICKEN BREAST in a Toasted Brioche Bun £13.95
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 (V) £13.95
A delicious alternative to a traditional Wellington.
Served with Dressed Salad and Buttered New Potatoes

The "Mole" CAESAR SALAD (V) £11.95
Romaine lettuce, Parmesan Shavings and Homemade Garlic Croutons
Crispy Bacon £12.95
Chargrilled Chicken £14.95
Butterflied King Prawns £15.95
Soft Poached Free-Range Egg and a Fan of Avocado £13.50 (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 £12.95) (V)

Chargrilled TENDERLOIN of PORK £16.95
with a Wholegrain Mustard and Cider Sauce
Served with Braised Red Cabbage, Creamy Mashed Potato and Seasonal Vegetables

Classic BEEF STROGANOFF £18.95
Tender strips of Fillet Steak flambéed in Brandy with Cream and Mushrooms.
Served with Wild Rice and Homemade Garlic Bread (Vegetarian £13.95) (V)

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 £26.95

RIBEYE STEAK £23.95

SIRLOIN STEAK £22.95

Black Peppercorn Sauce £2.25

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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

Homemade APPLE STRUDEL £6.95
Served warm with an Orange and Apricot Syrup,
Vanilla Bean Ice Cream or Custard Jug

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

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 CHEESE and BISCUITS £8.95
Accompanied by a Fig and Date Chutney,
Sliced Apple and Grapes

FOR AFTER

Cappuccino, Latte, Espresso or Filter Coffee

Liqueur Coffees Herbal Teas

Liqueurs 25ml Malt Whiskies 25ml

Ports 50ml

DeLaforce Ruby Port

L.B.V Port, Taylors

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