

A LA CARTE MENU



The Grumpy Mole

COUNTRY INNS AND DINING



We offer delicious food in stylish but cosy surroundings and hope to make your experience a relaxing and special one. The food we serve is always cooked fresh on the premises and, where possible, we use sustainable ingredients and local suppliers.

Please let us know of any allergies or dietary requirements when ordering.

To start

- **CHEF'S SOUP OF THE DAY** £7.50
Thick, hearty and delicious! Served with artisan bread.
- **FRESH SCALLOPS AND PRAWNS IN PUFF PASTRY** £12.95
with spinach and a rich white wine, cream and pancetta sauce.
- **SMOOTH BRUSSELS PORK LIVER PÂTÉ** £8.95
Red onion marmalade, toasted croûtes.
- **LOADED POTATO SKINS** £9.50
Cheese and bacon, hickory BBQ sauce, sour cream and chive dip.
- (vegetarian and vegan options available) £8.95
- **FINEST SMOKED SALMON WITH A HORSERADISH CREAM** £10.95
Cornichons, red onions, capers, salad leaves and artisan bread.
- **HOMEMADE SATAY CHICKEN KEBABS** £9.95
Chef's-own peanut sauce and a cucumber, chilli and coriander salsa.
- **CLASSIC PRAWN COCKTAIL WITH A FAN OF AVOCADO** £10.95
Salad leaves, lemon twist and artisan bread.
- **TOASTED SWEET POTATO FALAFEL** £9.50
Hummus, chickpea, cucumber salad, toasted sesame, olive oil.
- **JAPANESE-BREADED AND DEEP-FRIED CALAMARI** £9.95
Served with a spicy mayonnaise.
- **MOULES MARINIÈRES** £11.95
Fresh mussels pan-fried with white wine, garlic and cream. Served with artisan bread.

From the Land

- **ROASTED FRENCH-TRIMMED SUPREME OF CHICKEN** £18.95
with wilted spinach, sautéed woodland mushrooms, pancetta crisp, dauphinoise potato and a wholegrain mustard sauce.
- **PAN-ROASTED RUMP OF ENGLISH LAMB** £24.50
Minted pea puree, sautéed peas with chorizo, dauphinoise potatoes, seasonal vegetables and a honey and thyme jus.
- **HOMEMADE FRAGRANT SRI LANKAN CHICKEN CURRY** £17.95
A traditional dish finished with nigella seeds. Served with mixed rice, mango chutney and naan bread.
- (vegetarian and vegan options available) £15.50
- **CLASSIC BEEF STROGANOFF** £23.95
Tender strips of fillet steak flambéed in brandy with cream and mushrooms. Served with mixed rice and homemade garlic bread.
- (vegetarian option) £15.50
- **SEARED CALVES' LIVER AND BACON** £22.50
Homemade rich onion gravy, creamy mash and seasonal vegetables.
- **OLDE ENGLISH BANGERS 'N' MASH** £15.95
Creamy mash potato, medley of buttered greens and a rich homemade onion gravy.

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!

- Locally sourced Prime Fillet Steak £32.95
- Locally sourced Prime Ribeye Steak £30.95
- + Black peppercorn sauce £2.50

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.

Pies, Pastries & Platters

- **THE 'GRUMPY MOLE' PIES** £18.50
A real favourite! All homemade and bursting with flavour. Served with fries, creamy mash or new potatoes and seasonal vegetables. Please ask your server for today's selection.
- **TRADITIONAL STEAK AND KIDNEY PUDDING** £18.50
with a hearty homemade gravy. Served with fries, creamy mash or new potatoes and seasonal vegetables.
- **VEGAN BEETROOT WELLINGTON** £15.95
A delicious alternative to a traditional wellington! Served with a vegan feta, toasted walnuts, radish and pomegranate salad with a balsamic dressing.
- **MEDITERRANEAN MEZZE PLATTER** £15.95
Toasted sweet potato falafel, spicy cauliflower bites, hummus, olives and vegan feta, cornichons, roasted veg, garlic mayo and flatbread.

From the Sea

- **BEER-BATTERED CATCH OF THE DAY** £17.95
Fresh premium fillet of fish with fries, crushed minted peas, cornichons, lemon wedge and a tartare sauce.
- **FILLET OF TERIYAKI SALMON** £17.95
Stir-fried oriental vegetables and mixed rice.
- **FILLET OF SEA BASS AND PRAWNS** £20.95
topped with a white wine, cream and dill sauce. Served with new potatoes and seasonal vegetables.
- **THE 'GRUMPY MOLE' FISH PIE** £18.50
with prawns. Served with a creamy mash topping and seasonal vegetables.
- **MOULES MARINIÈRES** £17.95
Fresh mussels pan-fried with white wine, garlic and cream. Served with fries or a dressed salad and artisan bread.
- **DEEP-FRIED 'WHOLETAIL' SCAMPI** £16.50
Served with fries, garden peas, cornichons and a tartare sauce.

Burgers & Buns

- **DRY AGED RIBEYE BEEFBURGER IN A TOASTED BRIOCHE BUN** £15.50
with gem lettuce, tomato, gherkin and burger relish. Served with fries and homemade coleslaw.
+ Cheese, fried onions, bacon or field mushroom. £1.50 (each)
- **CAJUN CHICKEN BREAST IN A TOASTED BRIOCHE BUN** £14.95
with gem lettuce, tomato, gherkin and burger relish. Served with fries and homemade coleslaw.
+ Cheese, fried onions, bacon or field mushroom. £1.50 (each)
- **VEGAN QUORN BUTTERMILK 'CHICKEN' BURGER IN A TOASTED BRIOCHE BUN** £14.95
with gem lettuce, tomato, gherkin and burger relish. Served with fries and homemade coleslaw.
+ Vegan cheese, fried onions or field mushroom. £1.50 (each)

salads & sides

- **THE 'MOLE' CAESAR SALAD** £10.95
Romaine lettuce, parmesan shavings and homemade garlic croutons.
+ Crispy bacon. £1.50
+ Chargrilled chicken. £4.50
- + Soft poached free-range egg and a fan of avocado. £4.00
- **FRIES** £4.25
- **CHEESY CHIPS** £4.75
- **SWEET POTATO FRIES & GARLIC MAYO** £4.95
- **HOMEMADE GARLIC BREAD** £3.95
- **HOMEMADE CHEESY GARLIC BREAD** £4.50
- **SEASONAL VEGETABLES** £4.50
- **DRESSED SALAD** £4.50
- **ARTISAN BREAD & BUTTER** £2.50
- **HERBS DE PROVENCE OLIVES** £3.95

● Vegetarian ● Vegan



Desserts

HOMEMADE WARM DARK CHOCOLATE BROWNIE £8.50

Salted caramel ice cream, chocolate sauce and toasted marshmallows.



HOMEMADE DATE & STEM GINGER PUDDING WITH TOFFEE SAUCE £8.50

Served with vanilla pod ice cream or custard jug.

CHEF'S OWN CRÈME BRULÉE £8.50

Served with red fruit compote and homemade shortbread biscuit.

HOMEMADE APPLE STRUDEL £8.50

Orange and apricot syrup, served with a custard jug or vanilla pod ice cream.

SWEET PANCAKE FILLED WITH VANILLA POD ICE CREAM £8.50

Topped with maple syrup or chocolate sauce.

● VEGAN CHOCOLATE TRUFFLE CAKE WITH CHOCOLATE SAUCE £8.50

Served with fresh raspberries and vanilla pod ice cream.



HOMEMADE BREAD AND BUTTER PUDDING £8.50

Made with cream, sultanas and vanilla pod, served with a custard jug.

HOMEMADE SQUIDGY MERINGUE WITH RED BERRIES £8.50

Fruit coulis and clotted cream.

'AWARD WINNING' FOSSFIELD FARM ICE CREAM £7.95

Flavours: Vanilla pod, strawberry sensation, sea-salted caramel and double chocolate chip.

● SORBETS £7.95

Flavours: Mediterranean lemon, passionfruit and raspberry.

TRIO OF ARTISAN CHEESES £11.95

Biscuits, red onion marmalade, sliced apple and grapes.

Coffees, Teas & Infusions

FRESHLY-BREWED COFFEE SERVED WITH MINT CHOCOLATE

Americano, cappuccino, latte or espresso.

Also serving teas and infusions.

● Vegetarian ● Vegan

MINI MOLES MENU

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Starters

GARLIC BREAD £1.95

GARLIC BREAD WITH CHEESE £2.50

● CUCUMBER AND CARROT STICKS with hummus. £2.75

● HOMEMADE SOUP OF THE DAY with artisan bread. £3.50

Mains

MINI FISH AND CHIPS with garden peas. £9.95

MINI BEEF BURGER served with fries. £9.25
Add: cheese, bacon (£1 each).

CHICKEN NUGGETS served with fries and baked beans. £8.95

● PENNE IN A TOMATO SAUCE £7.95

SAUSAGE AND MASH with peas and gravy. £8.50

Desserts

MINI CHOCOLATE BROWNIE with chocolate sauce, marshmallow and salted caramel ice cream. £4.75

A SCOOP OF ICE CREAM served with a wafer and chocolate straw. £3.25
Choose from chocolate, strawberry or vanilla.

● SLICED STRAWBERRIES AND RASPBERRIES £4.25
with a scoop of sorbet. Choose from lemon, passionfruit or raspberry.



● Vegetarian ● Vegan

