

## APPETISERS

Chefs soup.

£6.00

Whiskey, chilli, tiger prawns, green leaves

£7.00 **GF**

Baked Camembert, honey, roasted garlic, chutney, ciabatta.

£8.00 **V**

Vegetables cakes, spicy tomato salsa.

£6.50 **V VE**

Salmon and dill cakes, lemon & chive mayonnaise.

£7.50

Sautéed mushrooms, celeriac, toast, parmesan, rocket salad.

£6.50 **V**

Cured meats, roasted vegetables, olives, hand-made bread.

£9.50

## SIDES & NIBBLES

Mixed green leaf salad.

£3.50 **V VE GF**

Seasonal vegetables.

£3.50 **V**

Potato bowl.

£3.50 **V**

Marinated mixed olives.

£3.50 **V VE GF**

Fougasse bread.

£3.00 **V VE**

Handmade Garlic fougasse bread.

£3.50 **V**

Handmade Garlic fougasse bread, Mozzarella.

£4.00

## DESSERT

White chocolate, sultana brioche pudding, whisky cream.

£6.50 **V**

Chocolate brownie, brandied cherries, cherry sauce, thick cream.

£6.50 **V**

Seasonal fruit poached in mulled wine, thick pouring cream.

£6.50 available as **VE**

Pendletons cheese & biscuits.

£8.00 + Taylor's Vintage Port £3.50 **V**

Ice cream/ Sorbet selection.

£5.00 available as **VE**

Trio of warm miniature desserts.

£7.50 **V**

Fruit Crumble. +Custard/cream

£6.50 available as **GF**

## LIQUEURS & SPIRITS

Why not try a Liqueur Coffee after your meal? Made with fresh cream £6.00

Laphroaig	£5.50	Lambs Navy Rum	£3.00	Bombay Sapphire Gin	£3.75
Highland Park	£5.00	Captain Morgans	£3.00	Hendricks	£4.25
The Famous Grouse	£3.00	Morgans Spiced	£3.50	Tanqueray no 10	£4.25
Aberlour single malt	£4.75	Havana Club	£3.50	Tanqueray export	£4.00
The Glenlivet	£4.75	Bacardi	£3.00	Pernod	£3.50
Chivas Regal	£4.50	Grey Goose Vodka	£4.25	Ricard	£3.50
Jamesons Irish Whiskey	£3.25	Smirnoff Vodka	£3.00	Tia Maria	£3.50
Bells Whisky	£3.00	Absolute Vodka	£3.50	Kahlua	£3.50
Jack Daniels	£3.50	Absolute Vodka Citron	£3.50	Baileys	£3.00
Southern Comfort	£3.50	IOW Rock Salt Vodka	£4.25	Disaronno	£3.50
Jim Bean	£3.50	Gordons Gin	£3.00	Benedictine	£3.50
Remy Martins <sup>VSOP</sup>	£4.50	Gordons Pink	£3.00	Cointreau	£4.00
Courvoisier Cognac	£4.00	Gordons Sloe Gin	£3.50	Grand Marnier	£4.00
Courvoisier Cognac <sup>VSOP</sup>	£4.75	King Soho	£4.25	Drambuie	£3.50
Martell Cognac	£4.00	Gin Mare	£4.25	Cherry Brandy	£3.50
Sambucca <sup>black/white</sup>	£3.50	IOW Mermaid Gin	£4.25	Grappa	£4.50
Tequila	£3.50	IOW HMS Victory Gin	£5.00	Limoncello	£3.50

### Food Allergies and Intolerances

Before ordering please discuss your requirements with a member of our team. Please be aware that all of our food is freshly prepared and so may contain nuts, fish bones and small shell parts. There may be a short wait during busy periods.

## MAINS

Pork tenderloin, leak mash potato, kale, parsnip purée, cider and apple sauce.

£16.50 **GF**

Chicken breast mushroom, roasted shallots, Cabernet sauvignon sauce, crushed new potatoes, green beans.

£14.50 **GF**

Duck breast, dauphinoise, roasted carrot, green beans and cherry port jus.

£18.50 **GF**

Aubergine, chickpea, lentil, pepper loaf, tomato sauce, vegetables, choice of potatoes.

£13.00 **V VE GF**

8oz sirloin steak, bacon & cheese potato cake, oven roasted tomatoes, parmesan, rocket.

£20.00 + Peppercorn Sauce £1.50 **GF**

Today's fresh fish. Please ask.

£ Market Price

## PASTA

All pasta dishes are served with a choice of a green leaf salad or a handmade fougasse bread or have both for an additional £2.50. **Some pasta dishes are available as gluten free, please ask.**

Walnut, blue cheese, pappardelle pasta, grilled Mediterranean vegetables.

£12.50 **V**

Roasted courgette, aubergine, pepper, tomato lasagne.

£12.50 **V**

Bacon, mushroom white wine, garlic cream sauce tagliatelle.

£12.50

Tomato, caper, chilli linguine.

£12.00 **V VE**

## SALAD

Salad can be served as a starter or main course size.

Tomato, olive, cucumber, red onion, feta, mixed leaves, homemade vinaigrette.

£6.00/£12.00 **V GF**

Cos lettuce, bacon, anchovies, croutons, parmesan, Caesar dressing.

£6.00/£12.00 + Chicken £2.00

## DIETRY REQUIREMENTS

**V** - Suitable for Vegetarians

**VE** - Suitable for Vegans

**GF** - Gluten Free

Menu items can sometimes be adapted to suit dietary requirements, please ask.

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