

SAMPLE MENU

Rutland Menu



Chef's Homemade Soup of the Day

Baked Aubergine topped with Tomato and Cheese

Warm Bacon and Potato Salad

Seasonal Melon drizzled with Red Berry Coulis

Breaded Fish Goujons Served with Tartar Sauce

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Chef's Choice of Roast of the Day

Chef's Homemade Coq au Vin

Liver and Onions served with Mashed Potatoes and Fresh Vegetables

Chef's Homemade Shepherd's Pie with Fresh Vegetables

Sweet and Sour Pork served with a Tower of Rice

Fish of the Day accompanied with Fresh Vegetables and Seasonal Potatoes

Beef Stew and Dumplings with Mashed Potatoes and Seasonal Vegetables

Goats Cheese and Mediterranean Vegetable Wellington served with a Cream Sauce

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Homemade Bread and Butter Pudding served with Hot Custard

Eaton Mess, Crushed Meringue, Berries and Whipped Cream

Treacle Tart and Ice Cream

Profiteroles with Chocolate Sauce

Fresh Fruit Salad served with a Fruit Sorbet

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Freshly Brewed Coffee or Tea accompanied with Milk Chocolates £2.00

Two Course Lunch Menu £12.45 or Three Course Lunch Menu £14.45

Concession for over 60's of £2.00

Available from Monday to Friday 12.00-2.00pm





Flintlock Favourites

Two Course Menu £18.45 or Three Course Menu £20.45
(Not available on Friday – see Friday Night Steak Menu)

Soup de Jour

Honey Roasted Figs Stuffed with Stilton and Rosemary
Rested on a Herb Salad Drizzled with a Balsamic Glaze

Antipasto

Cured Meat, Mozzarella, Sundried Tomatoes, Capers, Bread, Toasted Flutes and Cornichons

Potted Chicken Liver Pate

With Toasted Flutes, Cumberland Sauce and Crisp Salad

Garlic King Prawns

Served with Crusty Bread and Herb Salad

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21 Day Hung Rib Eye on the Bone

Alongside Chilli Butter, Pon't Neuf and Pea Puree £3.00 supplement

Pea Mint and Feta Cheese Risotto

Drizzled with Truffle Oil with Micro Herb

Confit Duck Leg

Puy Lentils, Savoy Cabbage, Sautee Potatoes and Curry Sauce

Homemade Faggots

Accompanied by Thyme Mashed Potatoes, Roasted Vegetables and Topped with a Redcurrant Jus

Seared Tuna Loin

Rested on Egg Noodles Surrounded by a Aromatic Thai Broth

All dishes are served with Fresh Vegetables and a Potato Dish of the Day

A Sauce of your choice can be added at a cost of £1.50 to include:
Peppercorn or Port & Stilton

Side orders

- Onion Rings
- Garlic Flat Bread
- Mixed Side Salad
- Hand Cut Chips
- Selection of Vegetables
- All £1.99 each



Sunday Lunch Menu

Soup de Jour

Prawn Cocktail With in Marie Rose Sauce

Fan of Melon

Served with Fruit Coulis

Local Brixworth Pate alongside Melba Toast and Cumberland Sauce

Roast Sirloin of Beef

Accompanied with Yorkshire Pudding and Roast Jus

Poached Cod Loin with a Curried Coconut Sauce

Poached Salmon Accompanied with Citrus Hollandaise Sauce

Half Roasted Chicken Served With Thyme Gravy

Roast Vegetable Wellington with a Parsley Cream Sauce

Brie & Tomato Tart laid on Bitter Leaves

Chocolate Roulade with Crème Chantilly

Vanilla Cheese Cake with Red Berry Coulis

Lemon Tart accompanied with Vanilla Ice Cream

Fresh Cream Profiteroles drizzled with Chocolate Sauce

Chocolate Mousse topped with Red Berries

Freshly Brewed Coffee or Tea

£16.95 for adults, £8.50 for children 10 and under



Friday Night Steak Night

Starters - £4.50

Soup de Jour

Ardennes Pate Flavoured with Plum Chutney
Accompanied by a Crisp Salad and Melba Toast

Prawn Salad

Served with Marie Rose Sauce and a Lemon Wedge

Mixed Breads

With Olive Oil and Balsamic Dip

Breaded Brie

Alongside a Crisp Salad and Cumberland Sauce

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Two 6oz Rump Steaks and a Bottle of Wine £20.00

8oz Sirloin Steak £10.95

8oz Rib Eye Steak £11.95

Seared Salmon Fillet £9.95

With a Sweet Chilli and Coriander Glaze

Half Roast Chicken with a Choice of Piri Piri or BBQ Glaze £9.95

Served with Vegetables and choice of Potatoes

Vegetarian Dish of the Day £9.95

All our Steaks are served with Tomatoes, Mushrooms & Hand Cut Chips

Side orders

Onion Rings

Half Corn on the Cob

Diane Sauce

Peppercorn Sauce

Mixed Side Salad

New Potatoes

Port & Stilton Sauce

All £3.00 each

For one of our Delicious Desserts, please ask for our menu of the day