

Winter Menu



THE
SPORTSMANS
INN

BAR, RESTAURANT & FUNCTION SUITE

Food Served

Monday to Thursday - 12.00pm - 2.00pm
- 5.00pm - 9.00pm

Friday and Saturday - 12.00pm - 9.00pm
Sunday - 12.00pm - 8.00pm

Starters

Homemade soup of the day
and crusty bread
£5.00

Yorkshire pudding
and rich onion gravy
£4.75

Prawn cocktail
with Marie rose sauce and brown roll
£6.75

Tempura battered black pudding
with creamy Dijon sauce
£6.00

**Homemade haddock
and salmon fishcake**
with salsa
£6.75

Tandoori marinated chicken
with spiced fried onions & mint yoghurt
£5.95

Crispy panko coated belly pork salad
with hoisin sauce
£6.00

Chicken liver, bacon & brandy paté
with chutney and toasted ciabatta
£5.95

Breaded brie wedge served
with cranberry compote
£6.25

Kiddies Menu

£5.00

Roast of the day
with vegetables and Yorkshire pudding

Cheese and tomato pizza
with fries

Fish and chips

Sausages and mash
(vegetarian sausages available)

Chicken nuggets and fries

Kiddies Sweets

£3.00

Chocolate fudge cake

Duo of ice creams

**Belgian waffle with ice cream
and toffee sauce**

If you require any dietary or allergy
information please ask a member of staff
to see our allergy information booklet.

Pub Favourites

Wine deal, any 2 of the following for £27.50

*All the following are available on our 2 for £27.50 wine deal where you can have
any of the following including a bottle of inobili wine for just £27.50
or as individually priced if you are not indulging in the wine deal.*

12oz Gammon steak
served with egg or pineapple, garden peas
and chips
£14.00

Beer battered fish and chips
with homemade tartare sauce and either
mushy peas or garden peas
£13.00

Belly pork slow cooked
served with mashed potatoes, cracklin' rich
gravy and vegetables
£14.00

Poached salmon fillet
served with a white wine and parsley sauce,
new potatoes and vegetables
£12.00

8oz Rump steak
served with chips, peas, onion rings
and pepper sauce
£14.00

**Homemade beef lasagne
or vegetable lasagne served**
with garlic ciabatta
£13.00

Breaded scampi
served with chips, salad and garden peas
£13.00

8oz Sirloin steak
with chips, peas and onion rings
£15.00

Cajun chicken grill
topped with spicy salsa and melting
mozzarella served with salad and chips
£13.00

Chicken and chorizo arrabiatta
£14.00
or **vegetable arabiatta**
served with garlic ciabatta
£12.00

Steak and ale pie
topped with puff pastry, chips
and either mushy or garden peas
£13.00

Braised beef brisket
with a bourguignon sauce served with
mashed potato, Yorkshire pudding
and vegetables.
£14.00

Slow cooked lamb shank
served with minted gravy,
mashed potatoes and vegetables
£16.00
(+£4.50 surcharge per lamb shank
on wine deal)

Please ask for Vegetarian options

Sides

Chunky chips £2.75

Skinny fries £2.75

Onion rings £2.75

Cajun Fries £3.25

Garlic bread £2.75

Cheese garlic bread £3.50

Cajun onion rings £3.25

Pepper sauce £2.75

Blue cheese sauce £2.75

Chasseur sauce £2.75

Side salad £3.25

Meal Deal

2 for £13.00 or £7.00 for 1 meal

Monday – Thursday 12pm-2pm & 5pm - 7pm
Friday & Saturday 12 – 6pm

Roast dinner of the day,
vegetables, roast potatoes,
Yorkshire pudding and gravy
(vegetarian nut roast option available)

Honey roast ham,
fried egg, chips and peas

Breaded scampi,
chips, salad and tartare sauce

Battered haddock
with chips and either mushy peas or garden peas

Sausage, egg, chips and peas

Bank holiday Mondays 12 – 8pm
Strictly only between these times

Steak and ale pie,
chips and peas

Goats cheese and red onion tart
with chips and salad

Beef or vegetable lasagne
served with a slice of garlic bread

Sausage and mash with
Yorkshire pudding, peas and gravy

Hot roast butty
of the day with chips

Christmas Fayre Menu

(26th November through till 22nd December)

2 courses £15 3 courses £19

Served Monday to Thursday 12.00 till 2.00pm & 5.00pm till 9.00pm Friday & Saturday 12.00 till 9.00pm

Starters

Tomato and roasted red pepper soup

served with a bread roll. (v)

Chicken liver and bacon pate

served with a spiced fig chutney and toasted ciabatta.

Homemade Yorkshire pudding

with rich onion gravy.

Homemade haddock, salmon and spring onion fishcake

served with a citrus mayonnaise.

Tandoori chicken

with spiced fried onions, minted yoghurt and salad garnish.

Panko coated belly pork

with oriental salad and hoisin sauce.

Classic prawn cocktail

topped with Marie rose sauce
served with a brown bread roll.

Main Courses

Traditional roast Turkey

Served with seasonal vegetables, roasted potatoes, chipolata sausage, Yorkshire pudding and rich gravy.

8oz rump steak cooked to your liking

served with chunky chips, onion rings, peas and pepper sauce.

Poached salmon fillet

served with a white wine and parsley sauce, new potatoes and vegetables.

Crispy breaded chicken with cherry tomato sauce

served with chorizo and paprika infused potatoes and dressed salad.

Mediterranean vegetable gnocchi with pesto drizzle,

goats cheese gratin and wild rocket. (v)

Braised beef brisket with a bourguignon sauce

served with mashed potato, Yorkshire pudding and fresh vegetables.

Desserts

Tipsy Christmas pudding

drizzled with brandy sauce garnished with wild berries.

Homemade sticky toffee pudding,

butterscotch sauce and vanilla ice cream.

Four-layer chocolate fudge cake

Winter berry and white chocolate Eton mess

Individual cheesecake

with baileys cream topped with ice cream.

Duo of cheeses

(Brie & stilton) with biscuits and chutney

Terms & Conditions: All items are subject to availability. All weights are approximate prior to cooking. (V) Vegetarian. All items are inclusive of VAT. Whilst we endeavour to inform you when our menu items contain nuts, we cannot guarantee that any of our products are completely free from traces of nut. If you have any queries, comments or suggestions please do not hesitate to speak to a member of the team.

