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Golden Heart Inn Black Board Menu

Starters

Beer battered black pudding topped with poached egg 5.95

Rabbit & olive terrine with piccalilli & toast 5.95

Buttermilk chicken wings 5.95

Duck spring rolls w plum dip 5.95

*Baked camembert w beetroot relish 6.25

*Smoked haddock, mozzarella & spring onion fishcake w lemon & dill mayo 5.95

Vegan vegetable gyoza w chilli dip 5.95

Vegan Anti Pasti (houmous, olives, roasted pepper & flat bread 5.95

Vegan tempura battered vegetables 5.95

Main Courses

*Cottage Pie with vegetables 11.95

*Lamb shank in red wine jus 13.25

Beef & stilton pie 13.25

*Guinea fowl with wild mushroom & cream sauce 14.95

BBQ venison burger, brioche bun, salad & chips redcurrant jelly 12.95

Lamb & mint suet pudding 13.25

Fillets of sea bass with sizzled ginger, chilli, spring onions & soy (pots v or s) 12.95

Ostrich burger, caramelised apricots w brioche bun, salad & chips chilli dip 13.25

*Buffalo, cranberry & bean casserole 12.95

Camel striploin on couscous with Moroccan sauce 15.95

*Rolled pork belly with sticky maple orange glaze 12.95

*Medallions of rabbit with creamy mustard sauce 14.95

Beer battered monkfish scampi with garlic aioli 14.

Desserts 4.95

*Cheese Platter 6.25

*Sticky toffee pudding

*Chocolate brownie with bubble-gum ice cream

Raspberry & pistachio frangipan

Lemon meringue pie

Treacle Tart

Honeycomb cheesecake

Egg custard tart

Vegan lemon cheesecake

Vegan Jam roly poly

*Vegan chocolate & orange tart

Vegan treacle & apple tart