

October

# The Ostlers

cocktail bar & restaurant

## Bread of the day

Artisan bread with olive oil and balsamic

## To Start

Butternut squash velouté, toasted pumpkin seeds mini bread loaf, saffron whipped butter 5.95

Crumpet, crab, brown crab mayo, fennel and orange salad 9.95

Confit pork and black pudding croquettes, burnt onion mayo, apple and chicory salad, crackling 7.10

Game spring roll, salt baked beetroot puree, pickled beetroot, remoulade 7.95

Popcorn mussels, lemon aioli, chilli salt 8.10

Confit duck ballotine, soy, chard chicory, pickled chilli, toasted peanuts 8.10

## Mains

Pot roast chicken crown with creamed leeks and chicken gravy 13.95

Confit lamb ballotine wrapped in Parma ham, Yorkshire pudding, mint jelly and gravy 13.95

Slow roasted pork shoulder with apple sauce, sage stuffing and mustard gravy 13.95

Wild mushroom bubble and squeak, poached duck egg, bearnaise sauce, parmesan 13.95

Cod fingers, tartar sauce, sauté minted peas, sweet potato chips 18.95

Grilled mackerel, horseradish roasted new potatoes, sauté broccoli, lemon butter 17.95

## Something Sweet

Orange & chocolate tart, yoghurt sorbet, blow torch clementine, brandy snaps 6.95

Poached pears, hot chocolate sauce, vanilla ice cream, brownie bites 6.50

Vanilla parfait, strawberry jelly, sorbet, crumble topping, strawberry tuile 6.10

Chocolate chip cookie dough wontons, white chocolate ice cream, baileys anglaise 5.95

Petit Fours 4.00

Cheese & biscuits 9.95

## WE ❤️ SUNDAY'S

every Sunday we have 3 roast options available

(the main courses may alter slightly to accommodate this)

*LARGE TABLES: a party of 11 or more, will be offered our 'large table' menu which will be a selection of three starters, three mains & three desserts, selected by our Chef.*