

# Dinner Menu

Served Monday – Sunday 6pm – 9pm

## NIBBLES

(V) Píttá bread, hummus, tomato salsa, mínt yoghurt

£5.25

(V/GF) Haloumí fries with tzatzíkí

£5.00

Duck & damson baby bangers with mustard mayonnaise

£4.95

Crispy breaded whitebait, mango & wasabí mayo

£5.00

(V) Garlic flat bread

£4.50

(V) Garlic flat bread with cheese

£4.95

(V/GF/DF) Pimentos du Padron (Fried green peppers)

£4.95

Granary tin loaf bread & butter

£3.75

Oníon bhajís, poppadoms, Rhoda house aubergíne píckle, mango chutney, cucumber yogurt

£7.95

Olives, granary tin loaf bread, oil & balsamic

£4.95

# STARTERS

(GF\*) Soup of the day served with homemade bread

£5.00

Haggis & Stornoway black pudding wellington, whisky cream

£8.00

(GF\*) Prawn & avocado cocktail, Marie rose sauce and granary  
bread £8.95

(GF\*) Smoked mackerel pate, pickled cucumber, sourdough  
crisps

£7.95

Rhoda house tomato salad, mozzarella, herb oil

£6.95

(V) Roasted fig & goats cheese tarte fine, rocket & balsamic £7.95

# MAINS

(GF) Hake, crushed Jersey royals, English asparagus, parsley  
cream

£17.50

Fillet of salmon, sautéed Jersey Royals, Rhoda House  
vegetables, dill yoghurt

£16.95

12oz Local Pork Chop, creamed potatoes, Rhoda house  
vegetables, baby apples, cream mustard sauce

£15.95

(V) Ravioli of spinach & ricotta, confit tomatoes, crispy zucchini  
with a tomato butter sauce

£13.50

(GF/V) Wild mushroom & spinach risotto, herb oil

£13.50

(GF) Cornfed chicken breast, black pudding bon-bon, parmentier  
potatoes, butternut squash, feta

£16.95

## GRILL

(GF) 10oz sweet cured bacon sirloin, pineapple chutney,  
watercress, fried duck egg, chunky chips

£15.95

(GF) 30 day extra mature 8oz Ribeye, homemade chips, confit  
tomato, onion rings & mushroom.

Served with either peppercorn sauce or garlic & parsley butter

£24.50

## SEAFOOD PLATTER

Smoked mackerel pate, pickled cucumber, prawn cocktail, smoked  
salmon, Marie rose sauce, baked bread

£17.95

## SALADS

Classic chicken Caesar salad, crispy pancetta £13.95

SIDES - All £3.95

Homemade chips

Creamed potatoes

Buttered greens

Brown Horse garden salad

French fried onion rings

Courgette fries

French fries

(With parmesan & truffle oil £4.50)

# CLASSICS

Winsters estate lamb shank, creamed potatoes, Rhoda house  
battered greens

£16.95

Lakes Blonde beer battered haddock, chips, pea puree and  
tartare sauce £13.95

(GF batter available)

Steak & kidney pudding, creamed potatoes, onion & braised  
carrot

£14.95

(Freshly made every day, once they're gone, they're gone!)

8oz minced steak burger of the day served with tomato, baby gem  
lettuce, bacon, Emmental cheese, tomato chutney, onion rings &  
fries

£13.95

*(Please make a member of staff aware of any dietary requirements  
as dishes can be adjusted)*