

# The DURHAM



*The Country Inn on Your Doorstep*

Sunday Lunch December 2017 - January-2018

## Starters

Choice of soups.... Roasted tomato, red pepper & fresh basil or;

Potato & onion, topped with mature cheddar cheese & chives 4.90

Both served with bread and butter (V.G.F)

Prawn & crayfish cocktail, served with brown bread & butter (G.F) 7.50

Mushroom & sherry pate, walnut bread & rocket (V) 6.50

Baked rosemary infused Camembert, home pickled sweet beetroot chutney, herb 5.50

Crackers (V. G.F)

Ham hock and leek terrine, celeriac puree, dressed leaves (G.F) 6.50

Honey glazed pigs in blankets 4.50

Please note that our food is fresh, made to order and bought from Ilkeston & Derbyshire suppliers wherever possible. Please allow around 25 minutes if not ordering a starter & weights are approximate un-cooked weights.

We are happy to accommodate special dietary requirements where possible and we reserve the right to change the menu without notice due to supply issues or situations beyond our control.

Before ordering, please speak to one of our staff if you have a Food Allergy or Intolerance

Traditional roasts.... served with homemade Yorkshire pudding & pork, sage & onion stuffing, steamed fresh vegetables & cauliflower cheese, thick gravy made from homemade stock

Roast rump of beef or roast Leg of Lamb (served pink unless otherwise requested )

10.90

Roast breast of turkey or roast loin of pork & crackling (G.F)

9.90

Roast Platter, a slice of each meat, two Yorkshire puddings and extra roasts

15.95

Children's roasts half portions at half price

Main courses: served with a seasonal vegetable medley where applicable

Cod loin wrapped in smoked bacon, minted pea puree, crushed potatoes (G.F) 14.50

Herb crusted lamb chops, dauphinoise potatoes, rosemary, red wine & garlic jus 14.50

Chestnut & shallot tart, mushroom & madeira sauce, prsnips crisps, sweet potato fries (V.G.F) 12.50

Seasoned rice with assorted peppers, fresh chili, coriander, chick peas & sour cream 12.50

Beef Bourguignon lean chunks of beef, mushrooms, carrots & baby onions, slow cooked until tender in a rich gravy of red wine, herbs & smoked bacon, served with mashed potato (G.F) 12.90

Steak & ale pie, shortcrust pastry top and bottom, chunky chips & a jug of gravy 11.90

Pork wellington, pork fillet, stuffed with black pudding wrapped in puff pastry, served with a creamy apple & cider sauce 15.50

Fillet of beef stroganoff, strips of fillet steak, pan seared with onions & mushrooms in a sauce of paprika, tomatoes, garlic & sour cream & served on a bed of white rice. 18.50

Deconstructed chicken pie, oven roast chicken breast served on crushed rustic potatoes with a puff pastry sail, a fresh tarragon & mushroom & white wine sauce 14.50

## From the Grill (ALL Gluten Free)

All our steaks are either Hereford or Angus beef, home reared at a local family run farm, where they are dry hung in their own cold rooms for between 28 and 35 days to ensure tenderness and taste

8oz fillet, the leanest and most tender 24.90

8 oz sirloin, tender & with its own unique flavour 18.90

Served triple cooked beef dripping chunky chips, button mushrooms, roasted cherry tomatoes, & dressed salad garnish. Choose from Stilton or Peppercorn sauce at 2.50

For parties of 10 or more we only offer to cook your steak medium due to kitchen volume restrictions

Desserts all 5.90

Bailey's crème Brulee served with a shortbread biscuit GF

Double Chocolate Cherry Cheesecake chocolate base, white chocolate & dark chocolate filling with pitted black cherries served with pouring cream

Triple Chocolate Brownie with chocolate sauce & vanilla ice cream

Lemon Tart sweet pastry case filled with a zesty lemon filling served with pouring cream

Traditional Christmas Pudding served with Brandy sauce or custard

Cheese & biscuits

Four English cheeses & biscuit assortment, celery & fruit 8.50

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