



THE GAMEKEEPER'S INN

LONG ASHES PARK

Light Bites £3.95

Kalamata olives, sourdough crisps, aged balsamic and olive oil

Piri-piri halloumi fries (GF)

Toasted garlic butter flatbread

Sweet potato wedges with cajun spices and a lemon mayonnaise dip (GF)

Starters

Soup of the day, sometimes smooth, sometimes rustic; always homemade, served with crusty bread £4.95 (GF)

Homemade chicken liver parfait with port and red onion jam and sourdough crisps £5.95

Crispy sweet potato wedges topped with goat's cheese, pomegranate salad and balsamic syrup £5.95 (GF, V)

Creamy garlic woodland mushrooms, topped with Yorkshire blue cheese and crusty bread £5.95 (V)

Thai spiced fish cake, oriental salad and Thai mayonnaise £6.95

Tiger prawns, white wine, chilli, garlic, and olive oil, served with crusty bread £7.95 (GF)

Beer battered haddock goujons served with homemade chunky tartare sauce and a wedge of lemon £5.95

Baked camembert studded with garlic and rosemary, served with crusty bread – perfect for two to share £8.95 (GF,V)

Seafood Platter - Great for two to share as a starter or as a main course for one.

Atlantic cold water prawns and crayfish tails, salmon gravadlax, beer battered haddock goujons, smoked haddock chowder and crusty bread £17.95

Main Courses

Chicken wrapped in smoked bacon, served on crispy potatoes with a pea à la Française sauce £12.95 (GF)

BBQ bourbon short rib of beef, served with macaroni cheese and vine cherry tomatoes £14.95

Wild mushroom stroganoff with baked manchego and rosemary polenta £9.95 (V)

Ox liver and crispy bacon in onion gravy, served with English mustard dauphinoise potatoes and winter green vegetables £12.95 (GF)

Slow roast lamb shoulder served with savoy cabbage mash, thyme roasted winter root vegetables and a rich minted gravy £15.95



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Beer battered haddock fillet, hand cut chunky chips, minted mushy peas and homemade tartare sauce
Small £6.95 or large £12.95

Steak and ale pie with shortcrust pastry, mushy peas, hand cut chunky chips and a red wine jus £12.95

Vegan Indian spiced saag curry with sweet potato, spinach, celery, carrot, cauliflower and coriander, served with rice, poppadum and mango chutney £9.95 (GF, Vegan)

Homemade battered scampi, chunky hand cut chips, dressed leaves and tartare sauce £12.95

Porchetta - slow roast belly pork stuffed with herbs and fruits served with roasted new potatoes, celeriac, fennel and sage, finished with a pork jus £12.95 (GF)

Pan fried fillet of salmon served on roasted garlic mashed potato, with a wilted spinach, paprika and crayfish butter £12.95

From the Grill

8oz Gamekeeper's steak burger topped with crispy smoked streaky bacon, melted Gouda cheese, plum vine tomato and baby gem lettuce, in a toasted brioche bun with beer battered onion rings, chunky hand cut chips and homemade relish £12.95

Fat pig burger - 8oz steak burger topped with BBQ pulled pork, crispy smoked streaky bacon, melted Gouda cheese, plum vine tomato and baby gem lettuce, in a toasted brioche bun with beer battered onion rings, chunky hand cut chips and homemade relish £14.95

10oz gammon steak served with spiced sticky pineapple chutney, poached free-range egg, hand cut chunky chips and dressed leaves £12.95 (GF)

Drunken cider pulled pork in a toasted brioche bun with ranch slaw, hand cut chunky chips and piri-piri barbecue sauce £11.95

Grilled vegetable burger glazed with melted goat's cheese, baby gem lettuce and a sun-blushed tomato relish in a toasted brioche bun with beer battered onion rings and hand cut chunky chips £10.95 (V)

28 day aged steak cooked to your liking, served with confit field mushroom, slow roasted plum tomato and chunky hand cut chips. Choose from an 8oz sirloin steak or 8oz rib-eye steak £19.95 (GF)

Gamekeeper's Mixed Grill for Two People - 10oz pork steak, lamb kofta, 8oz rib-eye steak, 10oz gammon, liver, sausage and egg, served with confit field mushroom, slow roasted plum tomato and chunky hand cut chips £37.95
Prefer a half portion? No problem! £19.95

Side Dishes £2.95

Seasonal vegetables (GF, V)

Beer battered onion rings (V)

Peppercorn sauce (GF, V)

Yorkshire blue cheese sauce (GF, V)

Dressed house salad (GF, V)

Hand cut chunky chips (GF, V)