

# THE PIT HOUSE RESTAURANT

## *To Begin*

Soup of the day with warm crusty bread £5\* (v)

Garlic & chilli prawns with crusty bread £6\*

Pate of the day with crostini & chutney £5\*

Crayfish & salmon fishcakes, sweet chilli sauce £6\*

Ham hock & pea croquettes £5.50

Spiced carrot falafel with a tangy tomato dipping sauce £5\* (v)

Goats cheese, beetroot & spinach salad topped with candied seeds £5\* (v)

## *To Share*

Baked Camembert – with garlic & rosemary, oven baked bread & house chutney £10.95 (v)

Fish Platter – Sizzling prawns, smoked salmon, crayfish cocktail, homemade fish goujons with tartar sauce & oven baked bread £14.95

Vegetable Platter – Spiced carrot falafels with tangy tomato sauce, goats cheese, beetroot & spinach salad with candied seeds, halloumi fritters, pesto, sun blushed tomatoes & balsamic olive oil with oven baked breads £13.95 (v)

Homemade Cheddar & garlic tear & share £5.50 (v)

Home baked bread & butter, oils, balsamic reduction, & basil pesto £2.95pp (v)

# THE PIT HOUSE RESTAURANT

## *To Follow*

8oz rump steak, triple cooked chips, confit mushroom, slow roasted tomato & seasonal leaves £18\*  
(add peppercorn, stilton or mushroom sauce £2)

Pan fried chicken with rich Brandy & mushroom sauce, sautéed new potatoes, green beans £13\*

Our take on fish & chips - grilled fish with triple cooked chips, mushy peas, tartar sauce  
& salt & vinegar batter bits £12.50\*

Lamb shank with a real ale & barley stew & seasonal vegetables £14

Pan fried duck breast (served pink) vanilla mash, green beans, mushrooms,  
bacon lardons & port reduction £15\*

Salmon wrapped in prosciutto, crushed new potatoes & ratatouille £14

Courgette & petit pois tagliatelle in a garlic & lemon sauce £10 (v) ( add chicken £2.50, add salmon £3)

Beetroot bourguignon, creamy mashed potato & seasonal vegetables £12.50\* (v)

### **To Add**

Triple cooked chips, French fries, new potatoes, mashed potato, house salad,  
seasonal vegetables, garlic ciabatta  
£2.50 per portion

## *To Finish*

Sticky toffee pudding & creamy custard\* £5

Coffee & coconut panna cotta (vegan) £6

Winter berry crumble with creamy custard £5

Cheesecake of the day & vanilla ice-cream £5.50

Toffee apple bread & butter pudding & creamy custard £5

Selection of ice creams 1, 2 or 3 scoops of vanilla bean, Belgian chocolate, strawberry, raspberry  
sorbet or caramel. (we have vegan friendly, diabetic ice cream available please ask for selection)

Cheese board – cheddar, stilton & brie with chutney, crackers & seasonal leaves £7.50

(Vegan-Options are available)

(\* gluten free or gluten free alternative available) if you have any specific dietary requirements or need allergen  
information on any of our dishes please do not hesitate to ask a member of our team who will do all they can to help.  
Please note that our food is cooked to order so waiting times maybe a little longer during busy times.