

THE PIT HOUSE RESTAURANT

Served 6-9pm • Last orders @8.45pm

Sharers

Bread - Home baked bread, butter, oils, balsamic reduction & hummus (v, vg)* **£3pp**

Olives & sundried tomatoes* **£4**

Baked Camembert - with garlic & rosemary, oven baked bread & onion chutney (v)* **£12**

Fish Platter - Mackerel pâté & crostini, smoked salmon, chilli & garlic prawns, cod goujons with tartare sauce & breads* **£15.95**

Veg Platter - popcorn falafel, mixed olives, hummus, balsamic & olive oil, home baked breads, soup shots & sweet potato & black bean bites (v, vg)* **£14.95**

To Begin

Soup of the Day with warm crusty bread (vg)* **£5**

Pâté of the Day, onion chutney & crostini **£5**

Sweet Potato & Black Bean Bites & sweet chilli sauce (v, vg)* **£5**

Garlic & Chilli Prawns & crusty bread* **£6**

Indonesian Style Chicken Satay with a tomato, cucumber & coriander salad **£6**

Warm Smoked Mackerel, pickled beetroot & horseradish cream* **£6**

To Follow

8oz Rump Steak - Dauphinoise potatoes, seasonal vegetables & red wine gravy* **£20**

Our take on Fish & Chips - Grilled fish, rustic chips, mushy peas, tartare sauce, salt & vinegar batter bits* **£13**

Luxury Fish Pie - cod, prawn, smoked salmon & spinach in a creamy white wine sauce topped with cheesy mash potato & seasonal vegetables* **£15**

Chicken in a Ginger & Miso Broth - Steamed greens & noodles **£14**

Twice Cooked Pork Belly - Black pudding, spinach & potato hash with cider jus & seasonal vegetables **£15**

Braised Beef Cheek with Mushrooms - Horseradish mashed potato & crispy cabbage* **£14**

Sweet Potato, Spinach & Chickpea Curry & coriander rice (v, vg)* **£10** (add chicken **£3.00**)

Mixed Squash & Goats Cheese Risotto (v, vg)* **£12**

Creamy Mushroom & Spinach Linguine with a truffle & Parmesan crumb (v)* **£11** (add chicken **£3.00**)

Chilli Cheese Burger - Real ale beef burger, chunky beef chilli & cheddar cheese with either fries or rustic chips* **£14**

To add

Rustic chips, French fries, new potatoes, mashed potato, house salad, seasonal vegetables, garlic ciabatta **all £3**

To Finish

Sticky Toffee Pudding & creamy custard (v)* **£5**

Bread & Butter Pudding & creamy custard (v) **£5**

Cheesecake of the Day (v) **£6**

Warm Apple & Walnut Pudding with toffee apple ice cream (v) **£5.50**

Chocolate Torte with Raspberry Sorbet (v)* **£6**

Affogato - vanilla bean ice cream & freshly brewed coffee (v, vg) **£4**

Cheeseboard - Brie, Cheddar & Stilton with chutney, crackers & butter* **£8**

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

Vegan (vg) & vegetarian (v) options are available please ask a member of staff for the menu | * Gluten free alternatives 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 all our food is cooked to order so waiting times maybe longer during busy times.

We use locally based suppliers where possible, some of our current favourites include Mainstream Fine Quality Meats, Davies fresh fruit & vegetables and Nottingham Seafood

www.thestarwestleake.co.uk

THE PIT HOUSE WINE LIST

White

	Bottle	175ml glass	250ml glass
If You Like Sauvignon - Ideal with fish, light salads & tomato based dishes			
Carta Vieja Sauvignon Blanc, Chile	£17.95	£4.30	£6.10
Nika Tiki Marlborough Sauvignon Blanc, New Zealand	£24.95	£6.00	£8.40
If You Like Pinot Grigio - Uncomplicated, easy drinking that wine works well with most foods			
Colli Vicentini Pinot Grigio Garganega, Italy	£17.50	£4.20	£5.90
Reserve Saint Marc Grenache Blanc, Vdp d'oc, France	£19.50		
If You Like Chardonnay - Ideal with spicy or rich dishes & a great pairing with creamier sauces			
Hardys 202 Main Road Chardonnay, Australia	£16.50	£3.95	£5.60
Franschhoek Cellar 'la cotte Mill' Chenin Blanc, South Africa	£17.95		
If You Like Something Different - Ideal with spicy & rich dishes			
Domaine de Vedilhan Viognier, Vdp d'oc, France	£19.95		
Sauvion 'les bosquets' Vouvray (off dry), France	£23.50		

Rosé

Fashionably Pink

Rosé wines range from very dry to very sweet.

Sweeter wines are great with spicy dishes and drier styles work well with most foods

Burlesque White Zinfandel Rosé, USA	£18.95	£4.60	£6.50
Matra Hill Pinot Grigio Blush, Hungary	£17.95	£4.30	£6.10
Carta Vieja Merlot Rosé, Chile	£17.25		

Red

If You Like Rioja

 - These pair very well with Pork, however Lamb dishes are a perfect match

Vina Alarde Tempranillo Rioja, Spain	£17.50	£4.20	£5.90
Marques de la Concordia Reserva Rioja, Spain	£24.50		

If You Like Merlo

These pair well with full flavoured stews & beef dishes & are a perfect match with steak

Parcel by Parcel Merlot Carmenère, Chile	£18.50	£4.40	£6.25
Sileni Cellar Selection Merlot, New Zealand	£23.40		
El Cipres Malbec, Argentina	£22.50	£5.40	£7.60

If You Like Shiraz

 - Ideally paired with full flavoured foods, stews & beef dishes

One Chain Vineyard 'the wrong un' Shiraz Cabernet, Australia	£19.95	£4.80	£6.80
Borsao Garnacha, Spain	£15.95	£3.90	£5.50
Cabaret Frank Old Vine Cabernet Franc, USA	£20.95		

If You Like Something Different

 - These are a great match with red meat dishes

Franschhoek Cellar 'Stone Bridge' Pinotage, South Africa	£18.50		
U Passimientto Igt 75cl Thw, Italy	£24.50		

Sparkling

Fizz

 - Great choice for pairing with fish dishes & a great counterbalance for aromatic & spicy foods

Romeo Prosecco Spumante, Italy	£21.95		
Juliet Rosé Spumante, Italy	£21.95		
Princess Butterfly Rosé Moscato Frizzanté, Australia	£21.95		
Bolney Bubbly Brut Nv, UK	£32.50		

All wines served by the glass are also available in 125ml measures.
Wines on this list may contain sulphites, egg, milk or fish products. Please ask a member of staff should you require further guidance.