

# The DURHAM



*The Country Inn on Your Doorstep*

Large party (10 plus)

## A La Carte Menu - Summer 2017

(Available Wednesday to Saturday evenings)

Where we state (G.F) it means the dish can be adapted to suit gluten free so please specify if this is your preference when placing your order

### For the table

Warm rustic ciabatta loaf with salted butter, olive oil & balsamic vinegar for two...3.00

Marinated mixed olives & feta cheese (G.F)...3.00

Cheesy garlic bread...3.00

### Starters

Soup of the day served with bread & butter (V.G.F)	4.90
Traditional prawn cocktail, served with brown bread & butter (G.F)	6.50
Deep fried breaded Brie, served with a fresh mango coulis (V)	5.90
Three cheese stuffed mushrooms, cream cheese, parmesan, cheddar (V.G.F)	5.90
Smoked haddock pate, horseradish butter, sour dough toast	5.90
Sundried tomato, mozzarella & fresh basil croquettes, homemade Neapolitan sauce (V)	6.50

## Main courses:

### Vegetarian, all 11.50

Puff Pastry Tart roasted thyme, tomato & goats cheese

Rigatoni with peas & porcini mushrooms in a creamy asparagus sauce.

Risotto of the day

### Pub Classics, all 8.95

Gammon and egg, peas & French fries (G.F)

Summer sausage casserole, cooked in cider, with pancetta lardons, runner beans, courgettes, peas, shallots & new potatoes

### From the sea....

Cod loin, a subtle tasting fish wrapped in Parma ham, baked with cherry tomatoes & served with new potatoes (G.F) 12.50

Mediterranean Sea bream, a delicate white fish, pan seared & sat on a medley of potatoes, tomatoes, onions, garlic, olives & courgettes and served with the cooking liquor (G.F) 14.50

Crab cakes, runner bean salad, caper & lemon mayonnaise with a choice of potato 13.50

### From the field....

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

Steak & ale pie, shortcrust pastry top and bottom, a choice of potato, a jug of gravy & vegetable medley 11.90

Pork wellington, pork fillet, stuffed with black pudding wrapped in puff pastry, served with a creamy apple sauce hassle back potatoes and green beans 14.50

Lamb shank tagine, with mint, lemon & coriander couscous & harissa yogurt 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

## From the coop.... (not the Co.Op!)

- Chicken cordon bleu, chicken breast stuffed with ham & Emmental cheese, served with french beans & almonds, with a choice of potato 14.50
- Deconstructed chicken pie, oven roasted chicken breast, served on a creamy tarragon & mushroom sauce with a puff pastry sail, sautéed garlic potatoes, today's vegetable medley 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 all served medium for large parties

- 8oz fillet, the leanest and most tender 24.90
- 4oz fillet, for the lighter appetite 14.90
- 8 oz rump, a very tasty steak 14.90
- 8 oz sirloin, tender & with its own unique flavour 16.90
- 10 oz flat iron steak, marbled, juicy & very tasty 18.90

All served with triple cooked beef dripping chunky chips, button mushrooms & roasted cherry tomatoes or peas with salad garnish

Choose from the following sauces to accompany your grill:

Stilton, Diane, Peppercorn, All 2.50

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

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.