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RESTAURANT

## MENU

From Wednesday 9<sup>th</sup> January 2019

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### Nibbles 4 for £12.00

(or £3.50 each)

Cajun spiced chicken wings **DF GF**

Tomato & Parmesan arancini **V**

Artisan bread & butter **V**

Mixed pitted olives **VE**

Roasted aubergine & artichokes **VE**

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### Starters

**White onion soup **V** £7.00**

*Crispy onions, micro herbs*

**Cumin cured Barbary duck breast £8.00**

*Roast pear, orange & red chilli jam*

**Roasted pepper & goat's cheese roulade **V** £7.50**

*Sesame vinaigrette, lamb's lettuce*

**Atlantic prawn Marie Rose **GF** £8.00**

*Baby gem lettuce, pickled cucumber*

**Blackened fillet of mackerel **GF** £7.50**

*Roasted root vegetables, horseradish cream*



If you are staying with us as part of a dinner and bedroom package there will be an allowance of £24.50pp.

Anything over this amount will be charged accordingly.

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## Main Courses

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**Fillet of Sacombe Hill fillet of beef GF £27.50**  
*Crushed swede, honey roasted parsnips, red wine jus*

**Guinness braised feather blade of beef £18.00**  
*Tarragon mashed potato, sautéed mushrooms, Chantenay carrots*

**Curried Newlyn Bay hake fillet £17.50**  
*Roasted cauliflower, confit potato, mango salsa*

**Roasted chicken supreme £16.00**  
*Parmentier potatoes, kale, diablo jus*

**Field mushroom & Stilton tart V £14.50**  
*Wilted baby gem lettuce, peas & sun dried tomatoes*

**Roasted aubergine & broccoli tagliatelle V £14.00**  
*Pesto, green chilli & cream cheese*

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## Side Dishes

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£3.50 each

Creamed or wilted spinach  
Buttered tenderstem broccoli  
Butter glazed carrots

Skinny chips & mayonnaise  
Sautéed new potatoes  
Mixed or green salad

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## Children's Menu\*

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2 courses £12.00 ~ 3 courses £18.00

### Starters

**Cheesy garlic ciabatta**

**Carrot & cucumber sticks VE**  
*Hummus*

### Desserts

**Manor Farm Ice creams or sorbets (2 Scoops)**  
*Vanilla, chocolate, Honeycomb, White chocolate, Stem ginger  
Strawberry, Salted caramel – Sorbets: Lemon, Raspberry, Mango*

### Chocolate brownie

*Gold Medal vanilla ice cream*

### Main Courses

**Battered hake goujons**  
*Chips & peas*

**Sausages**  
*Chips & beans*

**Penne pasta**  
*Tomato sauce & Cheddar*

\*Under 12's



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## Vegan Menu

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2 courses £19.95 ~ 3 courses £24.95

### Starters

#### Roasted celeriac & tarragon soup

*Celeriac crisps & herb oil*

#### Beetroot & orange carpaccio

*Candied walnuts & cress*

### Main Courses

#### Roasted squash & lentil curry

*Braised rice & poppadoms*

#### Bubble & squeak cake

*Carrot purée & spinach*

### Dessert

#### Red wine poached plums

*Fruit granola & raspberry sorbet*

#### Chocolate brownie

*Dark chocolate syrup, strawberry & coconut ice cream*

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## Wines by the Glass

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White	175ml	250ml	Bottle
Sauvignon Blanc, Cloud Island, Marlborough	£8.50	£11.50	£34.00
Pinot Grigio, Lyric, Veneto, Italy	£5.80	£7.70	£23.00
Torrantes, Andean Vineyards, Argentina	£7.00	£9.50	£28.00
Chardonnay, Gulara, SE Australia	£5.50	£7.50	£22.00
<b>Red</b>			
Malbec, Andean Vineyards, Argentina	£7.30	£9.70	£29.00
Merlot, Aimery, Vin de Pays d'Oc, France	£5.50	£7.50	£22.00
Pinot Noir, Esk Valley, New Zealand	£9.50	£12.70	£38.00
Shiraz, Gulara, SE Australia	£5.50	£7.50	£22.00
<b>Rosé</b>			
Pinot Grigio Blush, Lyric, Sicily, Italy	£6.00	£8.00	£24.00

**Allergy Advice:** For information about allergens, including cereals containing gluten, please ask a member of staff. We produce food in a kitchen where allergens are handled and while we try to keep things separate, we cannot guarantee that any item is allergen free.

**V = Vegetarian**   **VE = Vegan**   **GF = Gluten Free**   **DF = Dairy Free**

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## Desserts

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**Brandy & dark chocolate parfait £8.00**

*Brandy sauce ice cream, chocolate crumb*

**Carrot cake £7.50**

*Candied carrot, lemon icing, sultana purée*

**Sticky toffee pudding £7.50**

*Stem ginger ice cream, salted caramel sauce*

**Manor Farm Creamery ice creams £7.25**

*Gold Medal vanilla, Belgian chocolate, Honeycomb,*

*White chocolate, Stem ginger, Strawberry, Salted caramel*

**(Add hot dark chocolate sauce to your ice cream - £1.00)**

**Manor Farm Creamery sorbets £7.25 DF GF**

*Lemon, raspberry, mango*

**English cheese selection £10.00**

*Bosworth Ash goat's cheese, Cropwell Bishop Stilton*

*Wookey Hole Cave-aged Cheddar, Sharpham Elmhirst*

*Apple & grape chutney, celery, artisan crackers*

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## Hot Beverages

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**All our beverages come with petits fours**  
**(Vegan option ~ pâte de fruit & served with soya milk VE)**

**Café du Monde coffee £4.00**

*Café Latte, Cappuccino, Americano, Double Espresso, Macchiato, Café Mocha*

**Café du Monde Cafetière/Decaffeinated Cafetière £4.00**

**Newby loose-leaf teas £4.00**

*English Breakfast, Decaffeinated English Breakfast*

*Green Tea, Earl Grey, Assam, Darjeeling*

*Peppermint, Camomile, Lemon & Ginger*

**Liqueur Coffees £7.50**

*Jamaican (Tia Maria), Scottish (Famous Grouse), Italian (Disaronno)*

*Irish Latte (Baileys & Vanilla), French (Janneau), Clyde Americano (Honey & Drambuie)*