

at HOUNDGATE

MAIN MENU

SNACKS		STARTERS		
King Prawn Tempura, Sriracha Mayo	£6.50	Minted Pea, Leek & Potato Soup, Warm Sourdough	£6.95	
Grilled Oyster Kilpatrick	£4.95	Smoked Haddock Scotch Egg, Pickles, Parsley Dip	£9.50	
Crispy Whitebait, Curried Aioli	£5. 50	Crab Fondue, Tomato Salsa, Crisp Shallots, Sourdough Soldiers	£10.95	
Chorizo & Cheddar Bites, Tomato & Balsamic	£5.50	Baked Stuffed Mushroom, Spinach, Caramelised Onion & \$7.95 Parsley Crumb, Stilton Sauce		
Marrakesh Olives & Moorish Peanuts	£5.95			
Hummus, Harissa & Sourdough Crostini	£5.95	Smoked Mackerel Pate, Horseradish, Pickles, Crostini	£8.95	
"Bakerman's" Sourdoughs, Seaweed Butter	£4.95	Classic Prawn Cocktail, Marie Rose Sauce, Buttered Brown Bread	£9.95	
MAINS		Falafel, Harissa, Pickled Cucumber Salad	£7.95	
Salmon, Smoked Haddock and Cod Fishcake, Spinach, Peas a la Français Veloute & Fries	£21.50	SEAFOOD PLATTERS Our seafood platters are priced at £35pp or £55pp. Each platter includes a selection of oysters, mussels, whitebait, prawn/lobster cocktail, smoked mackerel pate, whole crevettes, dressed crab, baked queenie scallops, selection of sauces and breads, seaweed butter. On the higher priced platter, lobster crab is included.		
Beer Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce.	£16.95			
Chorizo Crusted Cod Loin, Champ, Asparagus, Mussel Cream Sauce.	£25.95			
Braised Chicken & Vegetable Suet Pudding, Mash, Greens, Roast Gravy	£16.95	Seafood platters require pre-ordering 48hrs before the booking and seafood selections may change depending on availability & season.		
Chargrilled 80z Rump Pave, Rocket & Parmesan Salad, Garlic Butter, Fries	£24.95	OX GRILL		
Charred Courgette, Minted Pea & Feta Risotta, Wild Garlic.	£16.95	Fresh market fish specially selected by "Hodgsons" direct to our door.	Our Oysters & Daily Specials are all available on the boards.	
DESSERTS		specials board for today's offering. are		
Apple, Almond & Oat Crumble, Salted Caramel,	£7.95	Sauces – Garlic butter; Mediterranean		

Apple, Almond & Oat Crumble, Salted Caramel, Vanilla Ice Cream.

Buttermilk Panna Cotta, Poached Yorkshire Rhubarb, Honeycomb.

Warm Lemon Drizzle Cake, Vanilla Ice Cream

Vanilla Creme Brûlée, Ginger Biscuits

Flourless Chocolate & Almond Brownie, Salted Caramel, Vanilla Ice Cream, Almond Lace Tuille

SIDES

Gremolata

£7.95

£7.95

£7.95

£7.95

Chips / Fries / New Potatoes / Greens / Saltfish Salad

£4.00 each

Lunch: 12:00pm - 2:30pm **Dinner:** 5:00pm - 9:00pm

CHEESE PLATE

roast tomato & rosemary; Chimichurri;

A Plate of British Cheeses, Chutney, Iced Grapes, Biscuits, Breads

£10**.**95

Blacksticks Blue is a golden hued blue veined cheese from Lancashire. With a creamy texture it has a buttery distinctive bite made from pasteurised cows milk.

Baron Bigod brings a taste of luxury. An exquisite bloomy unpasteurised cow's milk brie style cheese is made in Suffolk. It gives a delicate milky flavour, combined with rich, earthy mushroom notes.

Westcombe Cheddar is an handcrafted traditional clothbound Somerset cheddar made from unpasteurised milk. Selected for its warm, lingering flavours and its happy balance of creaminess and acidity.

Allergen information is available on request. Please ask a member of staff for details. *All prices include VAT*.