

Simon Rogers

Boars Nest Farmhouse

LUNCH MENU

STARTER

Chestnut & wild mushroom soup
Horseradish cream ~ croutons

Venison & bacon terrine
Char grilled bread ~ farmhouse pear & apple chutney

Chorizo, goats cheese & tomato pesto melt
Fennel & chicory salad
4.00

MAINS

Roast pork fillet
Sun blushed tomato risotto

Char grilled stag
Lyonnais potatoes ~ young vegetables

Beef stew & roots
Roast potatoes ~ Yorkshire pudding

Pan roast cod fillet
Potato puree ~ parsley sauce

Slow cooked rabbit leg
Creamed Savoy cabbage & black pudding
8.00

DESSERTS

Double chocolate brownie
Chocolate & pistachio sauce

Fresh fruit salad
Chantilly cream

Chocolate mousse
Cappuccino crunch ~ shortbread
4.00

PLAT DU JOUR

£10.00

Tuesday

Fillets of east coast lemon sole
Tartar & smoked salmon butter
125mls house white

Wednesday

Fish & shellfish cobbler 'pie' ~ egg & cos salad
125mls house white

Thursday

Game suet ~ wild mushrooms
250mls wild top

Friday

Roast beef rib
Potato puree ~ Diane sauce
125mls house red

Saturday

Market catch of the day
Buttered greens ~ new potatoes
125mls house white

SIDE ORDERS

Home made chips
Mashed potatoes
New potatoes
Extra vegetables
Organic salad
All 3.00

Dauphinoise
£4.00

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EXAMPLE
