

The Ostlers

Bar & Restaurant

Bread of the day:

Irish beer bread, roasted garlic & parsley butter

To Start:

Grilled asparagus, brioche soldiers, wild garlic duck egg hollandaise 6.50

Seaweed cured & blow torched mackerel, beetroot sorbet, buttermilk dressing 7.10

Crispy squid & grilled octopus, mango jelly, squid ink mayonnaise, frisse lettuce 8.10

Smoked salmon, crayfish & dill pillow, tomato jelly, red cabbage slaw, watercress 7.95

Hickory smoked chicken bites, pineapple & chilli compote, chilli salt, crispy skin 7.10

Confit pork & black pudding croquettes, burnt onion mayonnaise, piccalilli 6.95

Mains:

IPA Beer battered haddock fillet, tomato & olive salsa, caper mayonnaise, triple cooked chips 14.95

Crispy wild mushroom & tarragon ravioli, sauté kale, mushroom veloute, cepe powder, beetroot salad 12.95

Lamb fillet wrapped in chicken & mushroom mousse, sauté spring cabbage, pancetta, charred Jersey Royals, jus 18.95

Chargrilled rump steak, broccoli & garlic puree, confit heritage tomatoes, fries, frisse salad 23.95

Soy marinated duck breast, spiced plum compote, steamed Bok Choi, sesame noodles 17.95

Grilled gurnard fillet, crushed purple potatoes, summer peas, broad bean dressing, sundried tomato, saffron aioli, watercress 15.10

Something Sweet:

Peppercorn chocolate tart, mascarpone ice cream, pink praline, toasted vanilla marshmallow 6.95

Poached rhubarb & honey trifle, custard ice cream, rhubarb crisps 6.10

Tiramisu, kirsch poached cherries, chocolate soil, coffee syrup 6.50

Toffee popcorn crème brulee, cinnamon dinky donut 6.10

Neal's Yard cheeses 9.95

Trio of chocolate truffles 3.50