

DINNER MENU

CHEVIN
COUNTRY PARK
HOTEL • LODGES • SPA

NIBBLES

Scotch egg | 5.00

Flat bread & olives (V) | 5.00

Selection of tapas | 7.00

Asparagus, frittata, bruschetta, arranchini, king prawns chorizo

Mini sausage & mash | 5.00

Sweet potato & goats cheese croquette (V) | 5.00

SHARING PLATTERS

Yorkshire pork | 14.00

Scotch egg, confit belly, pork shoulder & black pudding terrine, crackling

Yorkshire cheese fondue (V) | 14.00

Miller damsel crackers, grapes celery & apples with muesli bread

STARTERS

Pearl barley & vegetable soup (V) | 5.00

Crusty bread

Seared scallops | 9.00

Doreen black pudding & pea puree

Game & foie gras terrine | 8.00

Toasted brioche & beetroot jam

Mediterranean vegetable tart (V) | 7.00

Halloumi cheese & a tomato butter sauce

Confit & loin of rabbit | 8.00

Open lasagne & spiced carrot puree

Crispy pork & black pudding terrine | 8.00

Apple & rosemary chutney

Crispy chip butty (V) | 5.00

Before ordering, please inform a member of our team if you have a food allergy or intolerance.

Please note, all prices are in GBP.

MAINS

Gressingham duck breast | 18.00

Fondant potato & red wine jus

Middleton on the Wold breast of chicken supreme | 12.00

butterbean cassoulet

Hereford cross sirloin & shin of beef | 18.00

Roasted garlic mash & red wine jus

Toad in the hole | 11.00

Truffle mash potato & gravy

Pan roasted loin of cod | 15.00

Sauté potato & wilted greens

Pan roasted potato gnocchi (V) | 10.00

Sun blushed tomato, artichoke & olives with a pesto dressing

Trio of fish | 16.00

Seabass, king prawn & cod in a fish & saffron broth

Goats cheese & spinach pancakes (V) | 10.00

Tomato & béchamel sauce

PIES WITH MASH & PEAS

Ham hock & leek | 13.00

Chicken & mushroom | 13.00

Steak & ale | 13.00

SIDES

Fine beans in tomato & rock salt | 3.00

Roasted beetroots | 3.00

Truffle mashed potato | 3.00

Chunky chips | 3.00

Chickpea & bacon salad | 3.00

Roasted root vegetables | 3.00

Sauté potatoes | £3.00

GRILLS

All served with tomato, chips and a choice of sauce

Sirloin | 24.00

Fillet | 28.00

Rib-eye | 24.00

Chateaubriand | 50.00

Chicken breast | 12.00

Salmon | 15.00

Grill sauces

Dianne, Hollandaise, Pepper, Garlic butter

STEWES

All served with crispy bread

Yorkshire lamb hot pot | 10.00

Giant Yorkshire pudding

Chicken & chorizo | 10.00

White wine cream sauce

Courgette gnocchi (V) | 10.00

Caper & tomato sauce

Rabbit with winter vegetables | 10.00

pearl barley

DESSERTS

Apple tartin (V) | 6.00

Calvados sorbet

Warm chocolate brownie (V) | 6.00

Popcorn ice cream

Rocky road sundae (V) | 6.00

Shortbread biscuits & marshmallows

Mango cheesecake (V) | 6.00

Thai green curry ice cream

Earl grey crème brûlée (V) | 6.00

Eccles cakes

Ginger parkin (V) | 6.00

Ginger beer ice cream

Blackberry & apple crumble (V) | 6.00

Custard

Yorkshire cheese board | 10.00

Miller damsel biscuits grapes & spiced pear chutney



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