

BOULTERS

DINNER MENU

Warm Mini Bloomer & Garlic Butter 3.25

Campagnola Olives 3.00

Deli Board – Venison & Pheasant Terrine, Home-cured Beetroot Gravadlax, Crispy Camembert Wedges & Chutney, Tomato & Red Pepper Houmous, Toasted Bloomer, 15.50

STARTERS

Homemade Winter Soup – Butternut Squash, Toasted Seeds & Croutons 5.75

Home-cured Beetroot Gravadlax, Whisky & Honey Cream, Toasted Hazelnuts 8.25

Venison & Pheasant Terrine, Plum & Ginger Chutney, Toast 7.50

Garlic & Rosemary-studded Baked Camembert, Crusty Bread 7.50

EITHER / OR

Starter/Main

Moules Marinières, Crusty Bread 7.25 / 13.50

Butternut Squash Carnaroli Risotto & Toasted Pumpkin Seeds 7.25 / 13.50

Beetroot, Fennel & Giant Cous Cous Salad, Walnuts, Grapes, Orange & Shallot Dressing 7.25 / 13.50

Add Free-range Chicken 2.50 or Feta Cheese 2.00

MAINS

Smoked Haddock Fishcake, Spinach, Poached Egg & Curried Cream 14.50

Slow Cooked Blade of Beef Bourguignon, Parsnip Puree & Greens 16.25

Fillet of Salmon, Sautéed Leeks & Crushed Potatoes, Chardonnay Sauce 16.75

Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 14.75

Roasted Venison Loin, Caramelised Onion Mash, Sautéed Carrots & Cavolo Nero, Plum Jus 19.75

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75

Wild Mushroom & Baby Spinach Tagliatelle, Cep Cream 13.25

28 Day Dry-aged 8oz Ribeye Steak, Chips & Watercress, Peppercorn or Blue Cheese Sauce 26.00

28 Day Dry-aged 10oz Flat Iron Steak, Chips & Watercress, Peppercorn or Blue Cheese Sauce 24.50

Beer-battered Fish & Chips, Tartare Sauce & Mushy Peas 14.25

Berkshire Steak Burger, Cheddar Cheese, Bacon, Burger Relish, Slaw & Chips 15.25

Chantenay Carrots 3.25 Creamed Spinach 3.00 Garden Salad 3.75 Chips 3.50 Fries 3.50 Onion Rings 3.50

PUDDINGS

St Clements Cheesecake 6.25

Apple Tarte Tatin, Golden Syrup, Jude's Raspberry Sorbet 7.00

Dark Chocolate Tart, Candied Fruit, Almonds & Honeycomb 6.50

Christmas Pudding Tart, Chantilly Cream 6.75

Sticky Toffee Pudding, Toffee Sauce & Clotted Cream 6.25

Jude's Free-range Ice Creams & Sorbets 5.75

(Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Mango Sorbet)

British Farmhouse Cheeses, Grapes & Crackers 7.75

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients. A 10% service charge is added to parties of six or more. All tips go to the team.

www.boultersrestaurant.co.uk