

# The Fairway Grill

RESTAURANT & BAR

## À LA CARTE MENU

All of the prices on the À LA CARTE menu are supplement prices to be added to the fixed price menu.

### THE FAIRWAY GRILL Signature Dish

SIRLOIN MEDALLION, SLOW COOKED BEEF CROQUETTE £7.00  
Caramelised Onion Puree, Spinach, Carrots,  
Woodland Mushroom Jus

#### APPETIZERS

BOWL OF MIXED OLIVES (V) (GF) (DF)	£3.00
TOASTED PITTA BREAD & HUMMUS (V)	£3.00
ARTISAN BREAD BOARD CHILLI OIL, BALSAMIC (V)	£4.00
GARLIC BREAD (V)	£3.50
HARISSA GLAZED PORK BELLY BITES	£4.00

#### STARTERS

BURY BLACK PUDDING CAKE Soft Poached Egg, Mustard Sauce	£3.00
GLAZED GOATS CHEESE Roasted Fig & Red Onions, Petite Salad, Tomato Relish (V) (GF)	£2.50
CHILLI GARLIC PRAWNS Chargrilled Sourdough (GFA)	£4.50
GARLIC FOREST MUSHROOMS Sourdough Croute, Petite Salad (V) (GFA)	£2.50
CHICKEN LIVER PARFAIT Apple & Pear Chutney, Toasted Brioche (GFA)	£2.50
CALAMARI Garlic Aioli & Lime	£3.00

#### VEGGIE or VEGAN & SOMETHING HEALTHY

ROASTED RATATOUILLE Spinach, Sun Dried Tomatoes, Linguine (VF) (GFA)	£2.00
BUTTERNUT SQUASH, PEA & SWEETCORN RISOTTO (VF) (GFA)	£2.00
ASIAN VEGETABLE STIR FRY Noodles, Wilted Pak Choi, Curried Coconut Sauce (V) (GFA)	£3.00
GOATS CHEESE, ROAST BEETROOT & SUN-BLUSH TOMATO SALAD Balsamic Dressing (V) (GF)	£2.00
SWEET CHILLI BEEF SALAD Asian Slaw, Mango and Chopped Coriander (GF)	£3.00



### FROM THE GRILL



All grills are served with hand cut  
chips, rosemary baked, flat cap  
mushroom & house salad

227g SIRLOIN STEAK £12.50

227g RIBEYE STEAK £13.50

MIXED GRILL £11.00

Gammon, Rump Steak,  
Grilled Sausage & Chicken

Add a KING PRAWN £4.50

Add a HALF RACK OF RIBS £3.50

#### HOMEMADE BURGERS

All Burgers are served with skinny  
fries & coleslaw on a toasted bun

FAIRWAY BURGER WITH BACON  
AND CHEESE £3.95

SOUTHERN FRIED CHICKEN  
BURGER £3.95  
Spiced Tomato Salsa

#### MAIN COURSE

GRILLED MOROCCAN SPICED CHICKEN Couscous and Pomegranate	£3.50
DUCK BREAST Roasted Baby Roots, Raspberry & Orange Jus (GF)	£5.50
VEAL ESCALOPE Savoy Cabbage, Mushroom Cider Sauce (GF)	£3.00
HERB CRUSTED RUMP OF LAMB Broad Beans, Pea Puree & Mint, Jus	£6.50
PAN FRIED CURRIED COD LOIN Cauliflower Puree, Samphire Bhaji	£6.50
BEER BATTERED HADDOCK Hand Cut Chips, Mushy Peas, Tartare Sauce	£3.95
PAN FRIED SEA BASS Herb Crushed Potatoes, Charred Asparagus, Ratatouille, Red Pepper Coulis (GF)	£4.50

#### SIDES

Hand Cut Chips with Cornish Sea Salt	£3.75
Salt and Pepper Fries	£3.50
Onion Rings	£3.75
Spring Onion Mash	£3.50
Dauphinoise Potatoes	£3.50
Mixed Seasonal Vegetables	£4.00
House Salad	£3.50
Grilled Garlic Mushrooms with Parmesan Cheese	£4.00

## FIXED PRICE MENU

2 COURSES £16 OR 3 COURSES £21

#### STARTERS

CHEF'S HOMEMADE SOUP Artisan Bread and Butter (V)
HAM HOCK Pickled Vegetable Salad, House Chutney (GFA)
CONFIT CHICKEN, LEEK AND BACON TART House Chutney, Petit Salad
TOMATO & MOZZARELLA SALAD Basil Herb Oil, Rocket Salad (V) (GF)
POTTED SMOKED MACKEREL TOPPED WITH CHERVIL BUTTER Granary Toast, Beetroot Salad (GFA)

#### MAIN COURSE

BREADED CHICKEN ESCALOPE Mixed Bean Cassoulet, Herb Dressing
PORK LOIN STEAK Flamenco Potatoes, Charred Peppers and Courgette (GF)
STEAMED HADDOCK FILLET Wilted Spinach, Sautéed Potatoes, Salsa Verdi (GF)
OVEN ROASTED SQUASH & WOODLAND MUSHROOM MAC AND CHEESE House Salad (V)
SLOW COOKED BEEF BRISKET RAGOUT Pappardelle Pasta

(V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available (VF) Vegan (DF) Dairy Free. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut & gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.

