

# The Natterjack Inn Autumn/Winter Menu

## Starters

**Bread & Olives** £4.50 V

**Homemade Soup, Crusty Bread** £5

**Traditional Prawn Cocktail, with Dark Rye Bread** £7

**Baked Camembert Sharing Board, Spiced Apple Chutney, Warm Breads** £12 V

**Sautéed Garlic Mushrooms, flamed in Brandy & finished with Cream, Toasted Sourdough** £8 V

**Brixham Crab on Toasted Sourdough Bruschetta with Guacamole** £8.50

**Ham Hock Terrine, Spiced Apple Chutney & Toasted Rye Bread** £7.50

## Mains

**Wild Mushroom Risotto, White Truffle Oil, Garlic Bread** £12 V

**Smoked Beetroot & Baked Goats Cheese Salad with Aged Balsamic & Crusty Bread** £11 V

**Pan Fried Fillet of Hake, Braised Squid & Cannellini Bean Sauce, Wilted Cabbage, Buttered New Potatoes** £16

**Chicken & Chorizo in a creamy Tomato Sauce, Tagliatelle Pasta, Garlic Bread** £13

## Pub Classics

**Crispy Beer Battered Cod, Pea & Mint Puree & Chunky Chips** £13

**Home Baked Honey Glazed Ham, Fried Eggs, Chips** £11.00 GF

**The Natterjack Burger, topped with a Cheddar Cheese & Spring Onion Glaze, Red Pepper Ketchup, Toasted Artisan Bun & Skinny Fries** £13

**Spiced Halloumi Burger, Red Pepper Ketchup & Skinny Fries** £12 V

## Pan Fried Steaks

**Cooked to your liking & served with Roasted Vine Tomatoes, Baby Mixed Leaf Salad & Chunky Chips**

**8oz Rump Steak** £18.50 GF

**8oz Ribeye** £21.50 GF

**Prime 10oz Somerset Sirloin** £24 GF

**Peppercorn Sauce** £2.00 **Stilton Sauce** £2.00

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# The Natterjack Inn Autumn/Winter Pudding Menu

## Puddings

**Sticky Toffee Pudding**, Caramel Sauce, Baboo Spiced Orange Sorbet, Dried Orange Crisp

**Upside-Down Blackberry Cheesecake** with Apple Sorbet

**Vanilla Crème Brulee**, Winter Berry Compote, Cinnamon, Shortbread

**Plum Pavlova**, Vanilla Custard, Plum Sorbet

**Mint Humbug Icecream Sundae**, Chocolate Sauce, Fudge, Toasted Nuts

**Chocolate Ganache**, Candied Pumpkin, Baboo Pumpkin Icecream, Toasted Seeds  
All at £6.50

## Icecream & Sorbet

Organic Marshfield Ice Cream & Sorbet

**Chocolate, Clotted Cream, Strawberry, Toffee Ripple, Mint Choc  
Orange or Lemon Sorbet**  
All at £2 a Scoop

## Cheese

**Greens of Glastonbury Twangler Cheddar**

**Vale of Camelot Blue**

**Bruton Brie**, a soft & golden creamy Guernsey cow's milk cheese  
With Artisan Biscuits, Homemade Chutney & Pickled Grapes £7

## Hot Drinks

Latte £2.60

Cappuccino £2.40

Freshly Ground Italian Coffee £2.20

Freshly Ground Italian Decaf Coffee £2.20

Pot of Dorset Tea or Earl Grey Tea £2.20

Selection of Twining Herb Teas £2.20

Espresso £1.80

Liqueur coffees £4.80

Hot Chocolate £2.60

**We are now open for Breakfast from 9am till 11.30am and open for Drinks in the Afternoons**

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## **Sandwiches**

### **Lunchtime Only**

**Prawn and Marie Rose Sauce**

**Longmans Mature Cheddar & Cider Apple Chutney**

**Home Baked Honey Glazed Ham & Mustard**

**Somerset Brie and Bacon**

**All served on White or Brown Bread with salad & Chunky Chips**      **£7.50**

## **Children's Meals**

**Fish, Chips & Peas**    £8

**Ham, Egg & Chips**    £6

**Homemade Chicken Nuggets**    £6

**Homemade Cheese & Tomato Pizza**    £6

**Scampi, Chips & Peas**    £6

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## The Natterjack Inn Sunday Menu

### Starters

Bread & Olives £4.50 V

Soup Of the day served with Crusty Bread £5

Traditional Prawn Cocktail, with Dark Rye Bread £7

Sautéed Garlic Mushrooms, flamed in Brandy & finished with Cream, Toasted Sourdough  
£8

Ham Hock Terrine, Spiced Apple Chutney & Toasted Rye Bread £7.50

### Roasts

Brisket of Beef £12

Loin of Pork £12

Roast Chicken Breast £12

Braised Shoulder of Lamb £14

Mixed Roast of Pork & Beef £13

Chestnut & Red Pepper Nut Roast, Red Pepper Ketchup £12 V

All served with Yorkshire Pudding, Roast Potatoes, Carrots, Cabbage, Carrot, Sweet Potato &  
Swede Puree, Rainbow Chard & Gravy

### Pub Classics

Crispy Beer Battered Cod, Chips, Pea & Mint Puree & Chunky Chips £13

Smoked Beetroot & Baked Goats Cheese Salad with Aged Balsamic & Crusty Bread £11 V

Pan Fried 8oz Ribeye, served with Roasted Vine Tomatoes, Baby Mixed Leaf Salad & Chunky  
Chips £21.50 GF

### Children's Meals

Fish, Chips & Peas £8

Ham, Egg & Chips £6

Homemade Chicken Nuggets £6

Scampi, Chips & Peas £6

Child's Roast of Beef, Pork or Chicken £7

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# The Natterjack Inn Christmas Menu 2020

## Starters

Jerusalem Artichoke Soup, White Truffle Oil V

Baked Camembert, Spiced Cranberry & Orange, Warm Sourdough/Dark Rye Bread V

Smoked Salmon & Prawn, Celeriac Remoulade, Micro Herbs, Lemon Oil

Ham Hock & Pistachio Terrine, Date & Ale Chutney, Toasted Rye

## Mains

Roast Somerset Turkey, Chestnut Stuffing, Sweet Potato & Brussel Sprout Gratin, Honey & Parmesan Roasted Parsnips, Pigs in Blankets, Rich Turkey Gravy

Pan Fried Fillet of Hake, Saffron New Potatoes, Braised Squid & Cannelloni Bean Sauce

Pressed Pork Belly, Apple & Sage Puree, Black Pudding Fritter, Cider Jus

Sweet Potato, Chestnut & Smoked Applewood Wellington V

## Desserts

Homemade Christmas Pudding, Brandy Sauce

Dark Chocolate Mousse, Marinated Blood Orange, Spiced Orange Sorbet, Dried Orange

Pistachio Frangipane, Roasted Figs, Mulled Wine Icecream, Red Wine Syrup

Selection of Local Cheeses, Artisan Biscuits, Pickled Grapes, Spiced Apple Chutney

**Christmas Menu Available from 1<sup>st</sup> until 24<sup>th</sup> December**

**2 Courses Lunchtime only £22 3 Courses £28 Maximum of 6 people per Booking**

**Pre Booking is Required along with a £5 non Refundable Deposit Per Person**

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