

# The Natterjack Inn Spring/Summer 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** £12 **V**

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

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

## Pub Classics

**Crispy Beer Battered Cod, Pea & Mint Puree & Chunky Chips** £14

**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

**Linguine Pasta with pan fried tiger prawns, chilli, garlic and wild rocket** £13

**Rack of baby back ribs, Jack Daniels BBQ sauce, Asian Slaw, skinny fries** £14

**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 & Chips**

**8oz Rump Steak** £18.50 **GF**

**8oz Ribeye** £25 **GF**

**Prime 8oz Somerset Sirloin** £24 **GF**

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

**All Beef Steaks are dry aged and locally sourced from west country farms.**

**If you require information regarding the presence of allergens in our food or drink please ask your server  
Who will be happy to provide you with this. Although a dish may not contain a specific allergen,  
we cannot guarantee trace elements are not present.**

# The Natterjack Inn Spring/Summer Pudding Menu

## Puddings

**Sticky Toffee Pudding**, Caramel Sauce & Vanilla Ice Cream

**Blackberry Cheesecake** with Plum Sorbet

**Limoncello & Raspberry Trifle** with a pistachio crumb

**Banana Parfait**, Caramelized Banana, Caramel Sauce & Popcorn

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

**Chocolate Ganache**, spiced orange sorbet and a vanilla cream

All at £6.50

## Icecream & Sorbet

Organic Marshfield Ice Cream & Sorbet

**Chocolate, Clotted Cream, Strawberry, Toffee Fudge, Raspberry Ripple, Honey & Ginger**

**Mint Humbug, Rum & Raisin, Spiced Pumpkin**

**Orange Sorbet, Plum Sorbet & Raspberry 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

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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

Scampi, Chips & Peas    £6

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## Our local suppliers

Here at the Natterjack, we always source as locally as possible.

Our organic vegetables, Fruit, salads and herbs are all grown in Evercreech.

By Jeff and his Team.

All our Meats are produced by P. K. meats of Street, Paul sources all our meats from local Somerset and West country farms.

All our Dairy products are delivered daily From Longmans Dairy near Galhampton, Somerset.

We also use Wyke farms and Barbers for some of our Cheese, all made within a 3-mile radius.

We also use Arthur David of Bishop Sutton for extra fruit and Vegetables throughout the year.

**So, when we say we source locally we really mean It!**