

# The Natterjack Inn 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

Parmesan & Herb Coated Calamari, with Garlic Mayo £6.50

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

## Mains

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

Sweet Potato, Butternut Squash & Tomato Curry with Fennel Infused Rice & Poppadoms £13 Vegan

Chicken & Mango Curry With Fennel Infused Rice & Poppadoms £14

Pan Fried Fillet of Hake, Pea & Mint Puree, New Potatoes & Vegetables £16

Pan Fried Chicken Breast In Creamy Chorizo Sauce, With Saute Potatoes & Vegetables £15

## 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 & Coleslaw £13

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

Rack of baby back Pork Ribs, Jack Daniels BBQ sauce, Asian Slaw, skinny fries £17

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 Winter Pudding Menu

## Pudding

Raspberry Cheesecake with Raspberry Sorbet

Vanilla Crème Brulee with homemade buttered short bread

Rich Chocolate Brownie, Raspberry Puree, Fresh Raspberries & Clotted cream Ice Cream

Toffee Fudge Ice Cream Sundae, Caramel Sauce, Chocolate Fudge & Toasted Nut

2 Scoops of Marshfield Clotted Cream Ice cream smothered with Pedro Ximenez Sherry

All @ £6.50 each

## Icecream & Sorbet

Organic Marshfield Ice Cream & Sorbet

Chocolate, Clotted Cream, Strawberry, Toffee Fudge, Honey & Ginger,

Rum & Raisin, Coffee,

Orange Sorbet & Blackcurrant 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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## Sides

Garlic Bread £2.50  
Chunky Chips £2.75  
Skinny Fries £3.00  
Onion Rings £3.00  
Saute Mushrooms £3.00  
Homemade Coleslaw £2.25

## 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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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 Georges's Fruiterers of Castle Cary for extra fruit and Vegetables throughout the year.

So when we say local we mean it

## 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

Slow Roasted Brisket of Beef £13

Slow Roasted Loin of Pork £13

Braised Shoulder of Lamb £15

Mixed Roast of Pork & Beef £14

Roast Chicken Breast £13

Roasted Vegetable & Goats Cheese Stack £12 V/ Vegan

All served with Yorkshire Pudding, Roast Potatoes, Carrots, braised Cabbage, Carrot, Sweet Potato & Swede Mash, Cauliflower cheese & Gravy.

### Pub Classics

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

8oz Ribeye, served with Roasted Vine Tomatoes, Mixed Leaf Salad & Chunky Chips £25 GF

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

### 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 2021

## Starters

Beetroot & Elderflower Soup VG / V

Baked Camembert, Spiced Cranberry & Orange Chutney, Warm Sourdough/ 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

Served with Roast Potatoes & Seasonal Vegetable

Curried Lentil Dahl ,Chargrilled Cauliflower Florets served seasonal Vegetables V/G V

## Desserts

Homemade Christmas Pudding, Brandy Sauce

Christmas Spiced Poached Pears with mulled wine sorbet VG/ V

Crème Brulee , Plum Compote & buttery Shortbread

Chocolate Mousse with Orange Anlaise Centre & Clotted Cream Ice Cream

Gingerbread Cheesecake with Honey & ginger Ice Cream

Please Note we are Closed Christmas Day , Boxing Day & Monday the 27<sup>th</sup> December

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

2 Courses Lunchtime only £24 3 Courses £30

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

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