

The Shuckburgh Arms

at Stoke Doyle (Twinned with Barcelona!)

STARTERS

Extra Smooth Chicken Liver Pate - toast, orange & red onion marmalade - **£5.80**

Salt & Pepper Squid – deep fried with a Thai sweet chilli dip, prawn crackers - **£6.50**

Baked Smoked Haddock Welsh Rarebit - toast to dip - **£6.50**

Grilled Cypriot Halloumi (V) –hummus and pitta , mango dressing **£6.00**

Deep Fried Crispy Whitebait – tartare & lemon, salad - **£5.85**

Sautéed King Prawns – garlic lemon butter, freshly baked ciabatta bread - **£8.25**

We have GF bread available if required..please state.

MAIN COURSES

Supreme of Chicken Milanese – crumbed fried chicken, topped with a rich & rustic tomato & creamy mozzarella sauce, fat chips - **£12.50**

Smoked Paprika Chicken & Sweet Pepper Casserole - with rice or fat chips and salad - **£12.95**

Slow Cooked Blade of British Beef – red wine & thyme gravy, creamy mash & veg - **£13.50**

Slow Cooked Belly of Pork – cider, apple & sage gravy, creamy mash & veg - **£13.25**

Smoked Haddock Mornay – rich mature cheddar & béchamel sauce, charlotte new potatoes , selection of vegetables– **£14.00 (GF)**

Wild Caught Deep Fried Scampi, - fat chips and garden peas, tartare & lemon - **£11.50**

Sautéed Portobello Mushroom & Sweet Pepper Stroganoff - basmati rice - **£12.00 (V, GF)**

Thai Green Chicken Curry –basmati, prawn crackers , (fairly spicy) - **£12.95 (GF/DF)**

*Vegetarian option available

Mediterranean Vegetable Wellington (V) – fat chips and salad - **£12.00**

Extra Matured (28 day) Sirloin Steak (10 oz), – Portobello mushrooms, fat chips and peas – **£22.00 (GF)**

Pan Fried Roasted Breast of Duck – served pink (unless otherwise stated), a juniper berry sauce, Fat chips & fresh vegetables - **£16.50 (GF)**

Prime British Steak & Ale Pie – Fat chips & garden peas, short crust pastry - **£12.50**

DESSERTS

Lemon Posset & Meringue Mess – a rich lemon cream, fresh raspberries & meringue - **£5.50 (GF)**

Warm Belgian Chocolate Brownie –with luxury Vanilla Pod Ice Cream - **£5.50**

Warmed Treacle & Ginger Tart – Cornish clotted cream - **£5.50**

Hot Apple & Cinnamon Crumble – with creamy custard - **£5.50 (or with Ice cream instead £6.00)**

Sticky Toffee Pudding – butterscotch sauce & luxury Vanilla Pod ice cream - **£5.50**

Affogato – luxury vanilla pod ice cream and amaretto biscuit with an Espresso coffee - **£5.00**

Duo of Luxury Ice Cream - **£4.60** (Belgian Chocolate, Vanilla Pod, or Pistachio)

Dessert Wine: 10% vol Sweet Orange Muscat & Flora - **£4.90** 100ml

Warning: Some dishes may contain traces of nut / please ask if concerned about Gluten / Dairy Free Items and we shall do our best to inform you.

Childrens Options

Fresh Breast of Chicken Goujons £6.50

Fish Fingers £6.00

Pork & Chive Sausages £6.50

All served with mash/chips and beans/peas. Pls state.

Sides

Fat Chips - £3.30

Cheesy Chips - £3.60

Pepper Sauce - £2.50

Fresh Vegetables - £3.00

Mixed Salad - £3.00

AFTER DINNER DRINK

Freshly Ground Americano £2.30

Cappuccino/Latte £2.50

Espresso /Double £2.10/£2.50

Cup of Breakfast Tea £1.80

Earl Grey/Peppermint/Chamomile/Green

Grand Marnier £3.60 (35ml)

Baileys £4.30 (70ml)

Amaretto £4.00 (70ml)

Taylor's Port £4.00 (70ml)