

THE INDY

JANUARY 2020

STARTERS

(V) BREAD & OIL 4

House made butter, olive oil, balsamic

(VG) OLIVES 3.75

Green Nocellara

CRISPY SQUID 7

Chorizo crumb, squid ink aioli

(V) MUSHROOM PATE 7

Toasted walnuts, toast

(V) DEEP FRIED MASH 7

Chilli jam

HOUSE SMOKED MACKEREL 7

Beetroot & apple, horseradish, focaccia

(VG) PADRON PEPPERS 5

Olive oil, sea salt

ROASTS

All roasts served with roast potatoes, seasonal vegetables, (gf)
gravy, yorkshire pudding

(VG) (GF) INDY NUT ROAST, RICH ONION GRAVY 12

FREE RANGE CHICKEN, WITH PORK STUFFING 14.50

ROSEMARY & GARLIC LAMB SHOULDER 14

RIBEYE OF SURREY BEEF 15

(V) GOATS CHEESE, MUSHROOM, RED ONION, PINE NUT

WELLINGTON 13

MAINS

(V) LEEK & STILTON TART 11

New potatoes, salad

ALE BATTERED COLEY 13

Hand cut chips, mushy peas, tartare

SEA TROUT FILLET 14

Cooked in parchment of martini, peppercorns
& lemon, leeks, cracked potatoes

SIDES/KIDS

CAULIFLOWER CHEESE 3

PIGS IN BLANKETS 2

HAND CUT CHIPS/FRIES 3.30

BABY LEAF SALAD 2.60

ALL ROASTS & FISH &

CHIPS AVAILABLE IN SMALL

SIZES FOR LITTLE (OR BIG)

PEOPLE 6.50

WE USE SUSTAINABLE, FREE RANGE & SEASONAL INGREDIENTS WHERE POSSIBLE

DESSERTS OR MORE??? ASK FOR OUR 'AFTERS' MENU