

Golden Heart Inn Black Board Menu

Starters

Red velvet & charcoal breaded prawns w sweet chilli dip 5.95

*Grilled dates wrapped in bacon w wholegrain mustard mayonnaise 5.95

Beer battered black pudding topped with poached egg 5.95

Hog roast & apple pate w hot buttered toast 5.95

*Honey infused baked camembert w fig relish 6.75

Applewood cheddar & pear soufflé w cracker bread 5.95

*Smoked haddock, mozzarella & spring onion fishcake w lemon & dill mayo 5.95

Vegan Vegetable money bags w chillip dip 5.95

Vegan Anti Pasti (houmous, olives, artichoke & sundried tomato & flat bread 5.9
& pepper mix

Vegan garlic toasted ciabatta w smashed avocado, red onion & cherry tomato 4.50

Main Courses

*Beef Lasagne, salad & GB 11.95

*Lamb shank in red wine jus 13.25

Free range chicken pie, dry cured bacon & tarragon 12.95

Greek style Llama & sweet potato stew with rice, tzatziki & flat bread 12.95

Iberico pork loin steak w carrot & star anise puree w warm apple chutney 13.95

*Whole roast Partridge w red wine, garlic & crispy pancetta jus 15.50

Reindeer Burger w redcurrant jelly, brioche bun, salad & chips 13.25

*Kangaroo steak w raspberry sauce 14.95

*Lamb rump w pistachio crust on cannellini bean ragu 14.95

*Sticky citrus glazed salmon 12.95)

Steak & Kidney suet pudding 13.50

Buffalo tomato & basil burger w brioche bun, salad & chips garlic mayo 13.25

Desserts 4.95

*Cheese Platter 6.25

*Sticky toffee pudding

*Chocolate brownie with bubble-gum ice cream

Chocolate Fondant

*Lemon meringue pie

*Apple & blackberry crumble

Belgian chocolate bread & butter pudding

Honeycomb cheesecake

Vegan lemon cheesecake

Vegan Jam roly poly

Vegan chocolate & orange tart

*Vegan sticky toffee pudding