



## Starter

Home-made Soup of the day *m* £8.00

Home-made Chicken liver, Cognac Pate, onion chutney, crispy bread *m, g* £7.95

Deep-fried Brie, redcurrant sauce, mixed salad  
*v, m, g* £8.95

Classic Prawn Cocktail, iceberg lettuce, bread & butter *sh, m, g* £9.95

Fresh Melon, Parma ham, rocket orange salad, fresh parmesan *m* £7.95



From the grill

Rump steak

£22.00

Sirloin steak 8oz

£25.00

Ribeye Steak

£23.00

All Steaks served with homemade chips, roasted Portobello mushroom, tomato, onion rings and house salad

Choice of Peppercorn, Stilton, Garlic butter, **m**



## THE LISMOYNE HOTEL

### Mains

Fresh Chicken Supreme, sage onion stuffing, with white wine, garlic, lemon & thyme sauce *m, Ce, g* £19.95

Lamb Shank, with garlic, herb mash, seasonal vegetables and red wine jus £25.00

Pan-fried Duck Breast, madeira sauce *m* £19.95

Slow roasted Belly Pork, wholegrain mustard & cider sauce *m, mu*  
£19.50

Pan roasted venison, flamed in malt whisky, shallots, garlic & rosemary

£24.95

Oven baked Aubergine, tomato, mozzarella, basil, parmesan & mixed rocket salad *v, m* £14.95

Baked Salmon, parmesan crust, asparagus wrapped in Parma ham, tarator sauce

*g, m, mu, s, f* £22.00

*All of the above are served with daily fresh vegetables and potato, ask for the choices available*



## Dessert

Sticky toffee pudding, butterscotch sauce, vanilla ice cream *e, m, g* £8.00

Chocolate Tart, caramel ice cream *e, m, g* £8.00

Lemon tart, raspberry sorbet *e, m, g* £8.00

Cheese board *g* £15.00

### Menu content abbreviations for your information:

*Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten*

*L - lupin M - milk & dairy Mo - molluscs Mu - mustard N - tree nuts*

*P - peanuts Se - sesame Sh - shellfish So - soybeans Su - sulphur dioxide & sulphites*

*Vg - vegan V - vegetarian \* can be adapted to gluten free*