

Starters

Thai Salmon Fish Cakes, pickled cucumber salad, dipping sauce	6.50
Soup Of The Day-ciabatta bread	5.20
Twice baked goats cheese soufflé- Fennel waldorf	6.95
Venison Carpaccio-harissa-Blueberry	7.55
Salt & Pepper Squid-Saffron Mayo-Asian Slaw	5.95
Potted Wild Game – Rabbit, Duck-Roasted Beets-Braised Cider Apple crispy sage	7.25

Main

Barbary Duck Breast- Sesame dressed salads leaves-honey-soy-black pepper Potatoes	12.25
Chermoula Chicken-Roasted Autumn Vegetables-sautéed Potato's-Parmesan-Chilli, Crème Fraiche	13.95
Pan Fried Halibut-Caponata-Crush Potato's-warm Salmoriglio	17.95
Roundabout Beef Wellington-Black pudding-Shallots- Wilted spinach	21.50
Smoked Squash Puree, Roasted Beets-Pine-nuts-Risotto	10.50
8oz Sirloin Steak - vine cherry tomatoes-flat mushroom-Garlic Butter - hand cut chips	17.95
Confit Of Lamb Shoulder-Tender Stem Broccoli - gratin Dauphinoise - Sauce Vierge	15.95

Desserts

Dark Chocolate Fondant-cream Fraise-candied Orange	7.25
Lemon Tart-Ice Cream	6.50
Clotted Cream Panacotta-Macerated Fruits	6.50
Sticky Toffee Pudding-Salted Caramel-Ice Cream	5.95
White Chocolate & Raspberry Cream Brulee	5.95

The
Roundabout
Hotel
&
Restaurant

Food Served 12–2.30 & 6–9pm