

# THE FURZE BUSH INN

HOTEL · BARS · RESTAURANT · GARDENS

🌱 **Gluten Free options available please advise staff when placing your order**

## Starters

<b>(V) Warm Bread, Hummus, Olives &amp; Oil</b>	4
<b>(V) Parsnip &amp; Butternut Squash Soup</b> freshly baked bread roll & butter	6.2
<b>Prawn Cocktail</b> with Marie Rose sauce, bread roll and butter	7.5
<b>Tandoori Chicken Strips</b> with salad and Raita dressing	7.5
<b>(V) Grilled Honey &amp; Sesame Halloumi</b> with a kiwi salad	7.5
<b>(Vg) Cauliflower Fritters</b> with lemon & herb dip	7.5

## Mains

<b>Oven Baked Lasagne</b> topped with Béchamel & cheddar cheese, mixed leaf salad, garlic bread	11.5
<b>Beer Battered Cod &amp; Chips</b> with mushy peas	11.5
<b>Chicken Tikka Massala Curry</b> with rice, naan bread & mango chutney	12.7
<b>(Vg) Chickpea &amp; Pepper Tagine</b> with lemon & coriander couscous and flatbread	11.9
<b>Wholetail Scampi</b> chips, garden peas & tartar sauce	11.9
<b>Cumberland Sausages</b> mashed potato, vegetables & onion gravy	11.5
<b>Pan Seared Sea Bass</b> with Prawn & caper butter, Saute Potato and Seasonal Vegetable	15.8
<b>Ham, Eggs &amp; Chips</b> with a mixed leaf salad	11.9
<b>Chicken &amp; Leek Pie</b> with chips and vegetables	13.7
<b>Steak &amp; Kidney Pudding</b> new potatoes, seasonal vegetables	13.7

## Aged Steaks & Freshly made Burgers

<b>8oz British Prime Beef Steak</b> grilled tomato, mushroom & chips with a choice of Peppercorn, Stilton Sauce or Garlic Butter	+2.5	<b>Rump</b>	14.5
		<b>Sirloin</b>	17.1
		<b>Fillet</b>	26.8
<b>10oz Gammon Steak</b> with egg or pineapple, chips, peas			14.1
<b>½ lb Classic Cheeseburger</b> , chips, coleslaw & mixed leaf salad			10.5
<b>Chicken Huntsman Burger</b> ~ chicken breast burger topped with BBQ sauce, cheddar cheese served with chips, coleslaw & mixed leaf salad			10.5
<b>(V) Stuffed Field Mushroom Burger</b> , filled with roasted mediterranean vegetables, topped with halloumi cheese, sweet potato fries, coleslaw & mixed leaf salad			10.5

If you have any concerns regarding allergens, please ask our staff, who'll check with our chef and offer a suitable choice of dishes  
All weights are approximate prior to cooking.



## Salads

<b>Chicken &amp; Avocado</b> with garlic croutons and caesar dressing	11.9
<b>(V) Greek Salad</b> with pitta bread and humous	11.9
	+Calamari 3.5
<b>(V) Ploughman's Lunch Cheddar, Stilton, Home Baked Ham or Mixed</b> ~ Bread Rolls, pickled onion, Branston pickle, celery, apple & mixed leaf salad	12.7
	Mixed +1.5

## Lunchtime Ciabatta

Available 12-3 Mon-Fri & 12-6 Saturday

**Please See the Daily Blackboard**

All served with a garnish of salad and fries 7.9

## Desserts

<b>Sticky Banoffee Sponge</b> with butterscotch sauce	5.8
<b>Chocolate Fudge Cake</b>	5.8
<b>Apple &amp; Cinnamon Pie</b>	5.8
	with a choice of Custard, Cream or Ice-Cream
<b>Baileys &amp; Chocolate Cheesecake</b>	5.8
<b>Triple Chocolate Brownie</b> with vanilla ice cream & chocolate sauce	5.8
<b>Ice Cream</b> Vanilla, Triple Chocolate, Toffee & Honeycomb, Strawberry or Raspberry Ripple	
<b>Sorbet</b> Mango, Lemon or Blackcurrant	
	<b>Single Scoop 2.7 Double Scoop 3.5 Triple Scoop 4.5</b>

## Hot Drinks

<b>Coffee and Tea</b> Americano, Espresso, Cappuccino, Latte, Mocha	2.7 – 3.5
<b>Molten Hot Chocolate</b> with cream and marshmallows	4
<b>Liqueur Coffee</b> with your choice of liqueur or spirit	5.5

(V) = Vegetarian

(Vg) = Vegan

If you have any concerns regarding allergens, please ask our staff, who'll check with our chef and offer a suitable choice of dishes  
All weights are approximate prior to cooking.