

# 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, Oil &amp; Balsamic Vinegar</b>	4.5
<b>(V) Cream of Leek &amp; Potato Soup</b> with freshly baked bread roll & butter	6.5
<b>Prawn Cocktail</b> marie-rose sauce on mixed baby leaves with freshly baked roll & butter	8
<b>Tandoori Chicken Strips</b> on mixed baby leaves & Raita	8
<b>(V) Baked Goats Cheese</b> on toasted ciabatta with wild garlic pesto	8
<b>(Vg) Cauliflower Fritters</b> lemon & herb dip, mixed baby leaves	8

## Mains

<b>Oven Baked Salmon Steak</b> on a bed of prawn, pea & saffron risotto, finished with parmesan, pinenuts & rocket	17.5
<b>Slow Cooked Pork Belly</b> black pudding, apple and cider sauce, seasonal vegetables and wholegrain mustard mash	18
<b>Cumberland Sausage &amp; Mash</b> seasonal vegetables and gravy	12.5
<b>Chilli-Con-Carne</b> rice, nachos, sour cream, guacamole and cheddar cheese	12
<b>Steak &amp; Ale Pie</b> chips and vegetables	15.5
<b>Thai Green Chicken Curry</b> rice, mango chutney and naan bread	15
<b>Oven Baked Lasagne</b> topped with Béchamel & cheddar cheese, mixed leaf salad, garlic bread	13
<b>Beer Battered Cod &amp; Chips</b> mushy peas & tartar sauce	14
<b>Wholetail Scampi chips</b> , garden peas & tartar sauce	13.5
<b>Ham, Eggs &amp; Chips</b> mixed baby leaf salad	13
<b>(V) Three Bean Chilli</b> rice, nachos, sour cream, guacamole and cheddar cheese	12

## Aged Steaks & Freshly Made Burgers

<b>8oz British Rump or Sirloin Steak</b>	<b>Rump</b>	16.5
with chips, grilled tomato & mushroom	<b>Sirloin</b>	20
add a Peppercorn Sauce, Stilton Sauce or Garlic Butter		+3
<b>10oz Gammon Steak</b> with egg or pineapple, chips, peas		15.5
<b>½ lb Classic Cheeseburger</b> chips, coleslaw & mixed leaf salad		12
<b>Chicken Huntsman Burger</b> chicken breast burger topped with BBQ sauce, cheddar cheese served with chips, coleslaw & mixed leaf salad		12
<b>(V) Stuffed Field Mushroom Burger</b> filled with roasted mediterranean vegetables, topped with halloumi cheese, sweet potato fries, coleslaw & mixed leaf salad		12

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.

## Ploughman's Lunch

fresh baked bread rolls, pickled onion, Branston pickle, celery, apple & mixed leaf salad

**(V) Cheddar 10 Stilton 12.5 Home Baked Ham 12.5 or Mixed 14**

## Lunchtime Ciabatta

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

**Chicken, Bacon & Avocado Salad**

**Cod Goujons & Tartar Sauce**

**(V) Halloumi & Sweet Chilli**

All served with a garnish of salad and fries

8.9

## Desserts

**Chocolate Fudge Cake**

6.5

**Sticky Toffee Sponge** with toffee sauce

6.5

**Apple & Berry Crumble**

6.5

**Brioche Bread & Butter Pudding**

6.5

All with a choice of Custard, Cream or Ice-Cream

**Baileys Cheesecake** with chocolate sauce & vanilla ice-cream

6.5

**Vanilla Panna Cotta** cream, chocolate sauce, crumbed biscuit

6.5

**Ice Cream** Vanilla, Triple Chocolate, Toffee & Honeycomb or Strawberry

**Sorbet** Mango, Lemon or Orange

Single Scoop 3 Double Scoop 4 Triple Scoop 5

## Hot Drinks

**Coffee and Tea** Americano, Espresso, Cappuccino, Latte, Mocha

3 – 3.8

**Molten Hot Chocolate** with cream and marshmallows

4.3

**Liqueur Coffee** with your choice of liqueur or spirit

5.5

(V) = Vegetarian

(Vg) = Vegan