



THE FURZE BUSH INN

HOTEL · BARS · RESTAURANT · GARDENS

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

Starters

(Vg) Warm Bread, Hummus & Olives oil & balsamic vinegar	7.5
(V) Parsnip & Roasted Red Pepper Soup freshly baked bread roll & butter	7
Prawn Cocktail freshly baked brown roll & butter	8.9
(Vg) Cauliflower Fritters lemon & herb dip, mixed baby leaves	8
Tandoori Chicken Strips on mixed baby leaves & raita	8.9
(V) Baked Goats Cheese on toasted bread with salad, basil & pesto dressing	8.4

Mains

8oz British Sirloin Steak with chips, grilled tomato & mushroom	29
<i>add Peppercorn Sauce, Stilton Sauce or Garlic Butter</i>	+3.1
Oven Baked Salmon Fillet vegetables, roasted new potatoes with a crayfish & caper butter	18.9
Steak & Ale Pie puff pastry top & bottom chips, seasonal vegetables & gravy	18.2
Cumberland Sausage & Mash port & onion gravy, seasonal vegetables	17
10oz Gammon Steak eggs, pineapple or both, chips & peas	17.8
Chicken Tikka Curry (Medium Heat) rice and naan bread	16.7
Beer Battered Cod & Chips mushy peas & tartar sauce	19.5
Chilli-Con-Carne rice, nachos, sour cream, guacamole and cheddar cheese	15
Oven Baked Lasagne topped with béchamel & cheddar cheese, mixed leaf salad, garlic bread	16
Wholetail Scampi chips, garden peas & tartar sauce	16
Ham, Eggs & Chips mixed baby leaf salad	16.9
(V) Three Bean Chilli rice, nachos, sour cream, guacamole and cheddar cheese	14

Burgers

½ lb Classic Cheeseburger chips, coleslaw & mixed leaf salad	16
Huntsman Chicken Burger chicken breast burger topped with bacon, cheese & BBQ sauce served with chips, coleslaw & mixed leaf salad	16
(V) Stuffed Field Mushroom Burger filled with roasted Mediterranean vegetables topped with halloumi cheese, sweet potato fries, coleslaw & mixed leaf salad	16

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

Salads

Ploughman's Lunch a pair of fresh baked bread rolls, pickled onion, Branston pickle, celery, apple & mixed leaf salad

(V) Cheddar 11.5, (V) Stilton 14, Ham 14 or Mixed 15.5

Chicken, Avocado & Bacon chicken breast, bacon, avocado, garlic croutons, mixed salad with Caesar dressing 18.5

(V) Greek feta cheese, olives, tomato, cucumber, red onion, house dressing, hummus & toasted pitta bread **add Calamari + 4** 15

Lunchtime Ciabattas

all served with a salad garnish

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

Roast Lamb & Mint Gravy 9.5

Tuna Mayonnaise & Cucumber 9.5

(V) Brie & Cranberry Melt 9.5

add a portion of fries + 4.4

Desserts

Sticky Toffee Pudding 8

Brioche Bread & Butter Pudding with Sultanas & Orange Zest 8

served with cream, custard or ice cream

Eton Mess 8

Vanilla & Honey Panna Cotta 8

Chocolate Brownie served with vanilla ice-cream 8

Banana Split 8

Chocolate Fudge Cake with vanilla ice-cream 8

Cheese & Biscuits selection of cheese biscuits with Cheddar, Stilton & Brie 10

Ice Cream ~ Vanilla, Toffee & Honeycomb, Strawberry, Chocolate or **(Vg)** Vanilla, **(Vg)** Salted Caramel

(Vg) Sorbet ~ Mango, Blackberry or Raspberry

Single Scoop 3.2 Double Scoop 4.4 Triple Scoop 5.6

Hot Drinks

Coffees and Teas Americano, Espresso, Cappuccino, Latte, Mocha 3 – 5

Molten Hot Chocolate with cream and marshmallows 5.0

Liqueur Coffee with your choice of liqueur or spirit 6.0

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