

# A la Carte

## Pre-Starter

<b>Antipasti</b> - a portion of mixed, marinated olives, peppers, artichoke and sundried tomato	£4.95
<b>Ciabatta</b> - sliced, with salted butter and extra virgin olive oil	£1.50pp

## Starters

<b>Goats Cheese Salad</b> - served warm with sun dried tomato, pine nuts and Balsamic dressing	£4.95
<b>Venison and Wood Pigeon Terrine</b> - served with celeriac remoularde	£5.50
<b>Scottish Salmon</b> - with blini, lemon crème fraiche and cracked pepper	£6.00
<b>Slow Roast Belly Pork</b> - with oriental glaze and artichoke puree	£5.25
<b>Scallops</b> - pan fried scallops with crispy pancetta, samphire and Provençal butter	£7.50
<b>Cropwell Bishop Stilton and Leek Tartlet</b> - served with homemade onion marmalade	£5.75

## Mussels

A favourite at Rushton's. A classic recipe with white wine, cream, garlic and herb.	<b>Starter size £6.95</b>
	<b>Or as a main course size with homemade fries £12.95</b>

*(We recommend you enjoy the mussels with a cold beer or a glass of French Sauvignon Blanc).*

## Main Courses

<b>Roast Salmon</b> - with Swiss chard, bacon lardons and green herb dressing*	£12.95
<b>Chicken Dijonnaise</b> - cornfed chicken breast with a mustard and white wine sauce served with stuffed portabella mushrooms*	£13.95
<b>Ribeye Steak</b> - with homemade fries, and choice of béarnaise sauce or anchovy butter	£17.95
<b>Roast Pheasant</b> - roast breast with bread sauce, griddled squash and Madeira jus*	£15.50
<b>Linguine Capanata</b> - served with marinated olives, artichokes, sun dried tomato and peppers finished with a pesto sauce	£11.95
<b>Monkfish</b> - pan fried loin with Thai vegetable noodles*	£16.00
<b>Fillet of Scotch Beef</b> - with creamed spinach, shallot and garlic confit*	£19.95

(\* these dishes are served with seasonal vegetables and potato)

## Cheese

<b>Cheese</b> - A home made Cropwell Bishop and pickled walnut parfait, together with your choice of two artisan cheeses from our selection and traditional accompaniments.	£7.50
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## Desserts

<b>Raspberry Meringue Roulade</b> - fresh raspberries with whipped cream in rolled meringue served with a fruit coulis	£4.95
<b>Crème Brulee Ice Cream</b> - served with warm chocolate sauce	£5.95
<b>Chocolate Fudge Marquis</b> - with white chocolate sauce	£5.50
<b>Fruit Assiette</b> - key lime pie, orange curd with Pimms jelly, pear sorbet	£6.00
<b>Apple and Rhubarb Tart</b> - served with clotted cream ice cream	£5.25