

GF = Gluten Free Dish

Starters

Salmon Caesar Salad Roasted salmon flakes, cos lettuce, crouton, bound with our own anchovy dressing and topped with a Parmesan crisp.	£5.25
Goat's Cheese and Pear Tartlet Filled individual pastry tartlet with a red onion marmalade.	£4.95
Slow Roast Pork Belly Served with Chorizo, spring onion hash and brown sauce	£5.95
Potted Crab and Prawn Served with gazpachio and cucumber jelly	£5.50 GF
Mushrooms on Toast Toasted ciabatta with mixed sautéed mushroom finished with cream and truffle oil	£4.95
Scallops Seared scallops on a bed of samphire with a parsley and garlic butter	£7.50 GF
Breast of Pigeon With roasted beetroot salad, grilled pancetta and a bramble vinaigrette	£6.50 GF
Mussels Classic recipe with white wine, cream, garlic and herb	£7.50

Desserts

Baked Alaska Genoise sponge, strawberry ice cream and baked meringue	£4.95
Espresso Crème Brûlée Served homemade biscotti	£5.00
Blueberry Treacle Tart With vanilla ice cream	£5.95
Chocolate Fudge Brownie With Baileys cream	£5.25
Banana Split Glazed banana, ice cream selection, caramel/chocolate and fruit sauces, nibbed nuts and (of course), a cherry on the top!	£5.50 GF

Cheese

A home made Cropwell Bishop Stilton parfait served with today's Artisan selection from the board together with traditional accompaniments	£7.50
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Private Dining DEAL

Take advantage of this deal for our private dining room for just **£32 per person!**

- No Room Hire Charge
- 3 courses from the daily menu
- Glass of sparkling wine each
- Canapés
- After Dinner coffee
- 2 bottles of house wine

*Subject to a minimum of 6 & a maximum of 12 people. Cannot be used with the savings card. An allowance of £16.95 is given per person should they select from the A la Carte menu



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Main Courses

Meat

Lamb Henry Served with celeriac purée and a sweet rosemary jus	£14.50 GF
Duck Cassoulet Slow cooked Confit duck leg, Toulouse sausage and belly pork with a tomato and haricot blanc stew	£15.95
Whole Roast Poussin With traditional trimmings, bread sauce and game chips	£16.00
Kangaroo Roasted fillet with braised red cabbage and a Madeira jus	£18.50 GF
Fillet of Scotch Beef Served with a classic béarnaise sauce and sweet potato crisps	£22.00 GF

(All the above meat main dishes are served with seasonal vegetables and potato)

***Don't forget we also have a 'dish of the month' available in addition to the above menu**

Fish

Fish and Chips Rushton's favourite battered catfish, homemade fries, tartar sauce and garden peas	£11.95
Smoked Haddock Mornay Fillets of smoked haddock roasted with vine tomato, served on crushed potato, kale and a classic Cheddar cheese sauce	£13.95
Whole Sea Bream Cooked 'en papillote', with new potatoes, green beans, fennel, lemon and shallot	£16.95 GF
Mussels A favourite at Rushton's. Classic recipe with white wine, cream, garlic and herb and served with home made fries and sliced ciabatta. (Also available as a starter, and we recommend a glass of cold beer or glass of sauvignon blanc)	£14.50

Vegetarian

Caramelized red onion and Stilton Tart Tatin Served with seasonal vegetable and potato	£12.50
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Extras

Homemade fries seasonal vegetables, side salad	£2.50
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Hot Drinks

Americano, Ipanema,	
Brazilian 100% Arabica Coffee	£2.25
Espresso	£1.95
Latte/Cappuccino/Mocha or Hot Chocolate	£2.40
Tea Selection	£2.20
(English Breakfast, Earl Grey, Darjeeling, Camomile)	

Liqueur Coffees

Made with our 100% Brazilian Arabica coffee and topped with vanilla cream **£5.95**
Calypso (Kaluha) • Baileys Latte (Baileys Cream)
French (Cognac) • Gaelic (Irish whiskey)

*If you would like to retire to the lounge with your coffee, get us to check there is space available for you.