ULLESTHORPE COURT

RESTAURANT & BRASSERIE MENU

AVAILABLE FROM 5PM TO 9PM

STARTERS		STEAKS CAN BE GF LOCALLY SOURCED FROM OWEN TAYLOR & SO	
SELECTION OF HOMEMADE BREADS & OLIVES V / CAN BE VI Butter, olive oil, balsamic	£6.00	All served with slow roasted tomato, field mushroom, beer battered onion rings, thick cut chips, rocket & parmesan salad	
CHEF'S SOUP OF THE DAY V / CAN BE GF Warm bread roll & butter	£6.50	80Z RIB EYE STEAK 80Z GAMMON STEAK	£28.95 £16.95
HAGGIS BON BONS Whiskey mayonnaise, crispy rocket	£7.95	BUTCHERS STEAK SPECIAL (PRICE ON THE DAY ADD TWO FRIED EGGS £1.9	
HOME CURED SALT BEEF Toasted onion and garlic focaccia, strips of salt beef, mustard mayo, pickled vegetables	£8.50	ADD GARLIC PRAWNS ADD PEPPERCORN OR STILTON SAUCE OR GARLIC BU	£4.95
CLASSIC PRAWN COCKTAIL CAN BE GF Atlantic prawns in Marie Rose sauce, crisp iceberg lettuce, lemon, brown bread & butter	£9.75	BURGERS	
PORK KATSU DOUGHNUT Panko coated doughnut filled with katsu pork	£8.50	802 BEEF BURGER CAN BE GF	£17.95
GLOBE ARTICHOKE, HERITAGE TOMATO & GOAT CHEESE FILO BASKET	£8.50	Topped with back bacon & smoked Cheddar, served in a toasted brioche style bun, baby gem lettuce, tomato and gherkin, with thick cut chips & coleslaw	
STICKY PORK BELLY BAO BUN Granny Smith apple & chilli slaw	£8.95	THAI RED CHICKEN BURGER Served in a toasted brioche style bun, baby gem lettuce, served with coleslaw, Thai mayo dip & prawn crackers (add chips £2.95)	£15.95
	TER £8.95 AIN £13.00	100% PLANT BASED JALAPEÑO GRILLER BURGER V/CAN BE VE £17. Smokey soya based burger packed with jalapeños, topped with a vegan Cheddar slice, served in a brioche style bun and served with thick cut chips & vegan coleslaw	
ADD BEEF CHILLI OR FIVE BEAN CHILLI	£4.95		
MAIN COURSES		THE BBQ PULLED PORK HOT DOG Smoked Bockwurst sausage topped with BBQ pulled pork & crispy onions served with thick cut chips & coleslaw	£17.95
BAKED LOIN OF COD Garden peas, wild mushrooms & back bacon fricassee	£20.95	SIDES	
ROAST CHUMP OF LAMB Roast garlic mash, aubergine caviar, cherry tomatoes, olives, basil pesto, maple glazed lamb bacon	£24.95	THICK CUT CHIPS / WITH CHEESE V TRUFFLE PARMESAN CHIPS V	£3.75 / £5.25 £6.00
CHICKEN SHAWARMA Peri peri sauce, Lebanese flat bread, thick cut chips, coleslaw, salad	£19.95	BEER BATTERED ONION RINGS V	£3.75 £5.95 / £6.50
ASPARAGUS, LEEK, SPINACH & PEA RISOTTO v Mascarpone cheese, crispy rocket	£17.95	COLESLAW V / VE / GF HOUSE SALAD VE / CAN BE GF	£3.75
CHEFS HOMEMADE PIE OF THE DAY Served with choice of chips or mash, seasonal vegetables, gravy	£17.95	SEASONAL VEGETABLES V/GF MASHED OR NEW POTATOES V/GF/CAN BE VE	£4.15 £3.75
CHICKEN OR VEGETABLE v "BUNNY CHOW" CAN BE GF Traditional South African curry served in a bread bowl, thick cut chips, house salad	£17.95	TRUFFLE PARMESAN BROCCOLI V	£6.00
TAGLIATELLE PASTA WITH KING PRAWNS Served in a creamy bisque, prawns, spinach, lemongrass oil	£19.95	DESSERTS	
PROPER BEER BATTERED FISH & CHIPS Cooked in a local ale batter, served with thick cut chips, crushed peas, tartare sauce, lemon	£17.50	WARM STICKY TOFFEE PUDDING Butterscotch sauce, vanilla bean ice cream	£7.95
SMOKED SALMON & ATLANTIC PRAWN SALAD GF Marie Rose sauce, crispy gem lettuce, lemon	£17.50	VANILLA CHEESECAKE Caramelised banana, rum & raisin ice cream	£7.95
CHICKEN CAESAR SALAD GF Kos lettuce, croutons, parmesan shavings, anchovies	£17.95	PINA COLADA ETON MESS Pineapple, rum, meringue, coconut, cream BITTER DARK CHOCOLATE & SALTED CARAMEL TART	£8.00 £7.95
		Sesame caramel crunch, clotted cream SELECTION OF ICE CREAM & SORBETS GF / CAN BE VE	£7.95
FOOD ALLERGENS		SELECTION OF THE UNLAWFOR SUNDETS OF / CAN BE VE	£/.73