

MAIN MENU

The Lodge Bar & Restaurant

Starters

Belly Pork Bao Buns Teriyaki marinated slow cooked Belly Pork, with Mango, Chilli & Coriander	£8.35
Homemade Soup of the Day Served with Toasted Sourdough	£6.25
Tempura Battered King Prawns King Prawns in Ginger and Soy Batter, served with Mixed Leaf Salad & Sweet Chilli Sauce	£8.15
Goats Cheese, Figs & Walnuts Grilled Goats Cheese on a bed of Roquette, with Figs & Walnuts with a Balsamic Glaze	£7.75
Chicken Liver Pate Served with Toasted Bread & Caramelised Onion Chutney	£7.50
Truffle Garlic Mushrooms In a Creamy Garlic & White Wine Sauce, served with Toasted Sourdough	£7.50

From the Grill

100z Glaves Gammon Steak Served with a Fried Egg, Chips & Peas	£15.00
'The Lodge Burger' Glaves of Brompton 8oz Beef Burger, Topped with Melted Stilton & Caramelised Onion Chutney. Served with Homemade Chips, Onion Rings & Salad	£15.00
8oz Sirloin Steak Glaves of Brompton 8oz Sirloin Steak, Served with Homemade Chips, Onion Rings & Grilled Mushrooms and Tomato	£23.75
Grilled Sweet Chilli Chicken & Halloumi Salad Glaves of Brompton Chicken Breast and Pan Fried Honey Halloumi Salad	£12.95

Mains

Glaves of Brompton Cumberland Sausage Ring Served with Creamed Mash Potatoes, Peas & Rich Onion Gravy	£14.25
Beer Battered Fish & Chips Served with Homemade Chips, Mushy Peas, Tartare Sauce & Lemon	£13.50
Crispy Chicken Burger Served with Lettuce & Mayo, with Homemade Chips, Onion Rings & Salad	£13.65
Mushroom & Brie Linguini Linguini in a Creamy Mushroom & Brie Sauce Served with Homemade Garlic Bread	£12.25
Glaves of Brompton Lamb Chops Served with Dauphinoise Potatoes, Minted Greens & Black Pudding	£17.65
Sweet Potato Falafel Wrap With Mixed Leaf & Mint Yoghurt, Served with Salad and Homemade Chips	£10.95

Dessert

The Lodge Sundae Ice Cream Sundae, with Brownies, Cookies & Chocolate Sauce	£6.35
Warm Chocolate Brownie Served with Pistachio Ice Cream, Pistachio Sauce & White Chocolate and Hazelnut Sauce	£6.95
Sticky Toffee Pudding Served with Toffee Sauce & Your Choice of Custard, Cream or Ice Cream	£6.95
Cheeseboard Selection of 3 Cheeses, Served with Crackers and Chutney	£7.50

Sunday Lunch

STARTERS

Soup of the Day

Homemade Soup of the day, Served with a Crusty Roll

Moules Mariniere

Mussels, in a Creamy White Wine & Garlic Sauce, Served with a Crusty Roll

Truffle Garlic Mushrooms

Mushrooms in a Creamy Garlic & White Wine Sauce served with Toasted Ciabatta, topped with Parmesan Shavings

Grilled Goats Cheese

Served on Roquette, with Figs & Walnuts in a Balsamic Glaze

Homemade Chicken Goujons

Served with BBQ Sauce & a Mixed Leaf Salad

ROASTS

ALL OF OUR ROAST MEATS ARE FROM GLAVES OF BROMPTON BUTCHERS

Topside of Beef

Roast Topside of Beef, served with Roast Potatoes, Mash Potatoes, Yorkshire Pudding, Vegetables & Gravy (Served Pink)

Leg of Lamb

Cooked in Rosemary, Served with Roast Potatoes, Mashed Potatoes, Yorkshire Pudding, Vegetables & Gravy

Slow Cooked Belly Pork

belly Pork, Slow Cooked in Cider with Apples, Served with Roast Potatoes, Mash Potatoes, Sausage Meat Stuffing, Yorkshire Pudding, Vegetables & Gravy

Vegetarian roast

vegetarian sausages, roast potatoes, mash, sage and onion stuffing, yorkshire puddings, vegetables and onion gravy

MAINS

Fish & Chips

Beer Battered Fish, Homemade Chips, Mushy Peas & Tartare Sauce

Veggie Burger

Vegetable Burger, with Curry Mayo in a Pretzel Roll, Served with Homemade Chips, Onion Rings & Salad

Cumberland Sausage Ring

Glaves of Brompton Cumberland Sausage Ring, On Creamed Mash Potatoes with Peas & Onion Gravy

SIDES £2.75 Each

Seasonal Vegetables

Homemade Chips

Pigs in Blankets

Warm Bread with Garlic or Chilli Butter

DESSERTS

Jam sponge and custard

Cheesecake of The Day

Sticky toffee pudding and custard

The lodge icecream sundae

Chefs Cheeseboard of the Day

The Lodge Bar & Restaurant

1 Course- £13.95

2 Courses- £17.95

3 Courses £21.95