

MUCKY BOOTS BISTRO

AT EAST AYTON LODGE
STARTERS

Soup of the Day

Homemade Soup of the Day, served with a crispy roll.

Classic Prawn Cocktail

Prawns in a marie rose sauce, served upon lettuce & tomato, with warmed bread.

Chickpea & Onion Falafel

Spice chickpea & onion falafel, served with sweet chilli dip

Pate

Locally sourced Pate, served with a red onion chutney & toasted bread.

Yorkie & Onion Gravy

Homemade Yorkshire Pudding served with rich onion gravy.

Chilli Mango Prawns

Butterflied prawns with a chilli mango jam, served on a sweet chilli sauce

MAIN COURSE

Slow Cooked Beef Brisket

Beef Brisket slow-cooked overnight in a rich, red onion & wine gravy.

Pork Leg

One of the leanest joints & served with honey-smothered crackling.

Chicken Supreme

Corn-fed Chicken Supreme – skin-on and expertly roasted, then chargrilled to achieve a crisp, golden finish and succulent, full-bodied flavour.

Venison Haunch

Highland Game Venison Steak, cooked to your liking.

EXTRA TRIMMINGS

Pigs In Blankets

5 pigs to one portion

4.5

Cauliflower Cheese

Creamy and extra cheesy, cauliflower cheese.

3.5

Extra Yorkie

Add tradition, adda. yorkie!

1.5

Battered Parsnip

A northern delicacy, add an extra battered parsnip.

1.5

PUDDING!

Warm Cookie Dough

Served with ice cream

Sticky Toffee Pudding

Served with ice cream or custard

Salted Caramel Crunch Pie

Chocolate pastry case filled with salted caramel, chocolate & honeycomb pieces with a toffee flavour mousse, topped with cookie dough balls & salted caramel sauce

Banana Split

This classic dessert: banana, ice cream, cream & sauce. Topped with cherry.

ONE COURSE | TWO COURSE | THREE COURSE

13.50

17.50

21.50