# MONSAL HEAD \& STABLES MENU 

## SALADS <br> all of our salads available either small or large

Greek Salad with sun blushed tomatoes, cos lettuce, cucumber, red onion, mixed olives and feta cheese in a Dijon dressing
Vegetarian / L / M
starter 7.50 main $\mathbf{I 4 . 2 5}$
Traditional Caesar with cos lettuce,
croutons, anchovies and shaved parmesan cheese in a Ceasar sauce
starter $\mathbf{6 . 9 5}$ main II. $\mathbf{5 0}$
Why not add chicken to your Caesar?
F/M/E
starter $\mathbf{2 . 0 0}$ main $\mathbf{4 . 0 0}$

## CHILDREN

## Choose from:

- Pork or Vegetarian Sausages
- Beer battered Fish
- Whole tail breaded Scampi Breaded Chicken
- Goujons

Add either:

- Chips • Mash


## Then choose from:

- Mixed Vegetables • Baked Beans
- Mushy/Garden Peas

All the above contain Gluten.
The beer battered fish contains Lactose and fish.
Children's Meals
7.00

Children's Pasta with cheese sauce
SIDE ORDERS
Chips 4.00
Garlic bread with cheese
G / L / V
Dipping Platter (breads and oils)
4.50

G, / V
Marinated mixed olives
4.65

LIGHTER SNACKS
Available between 12 and 5 pm
Sandwiches on white or brown sliced bloomer loaf, garnished with salad and crisps.

Vintage mature cheddar cheese and pickle
Tuna mayonnaise and red onion
7.95

Derbyshire ham and fruit chutney
7.95

Classic BLT
8.00
bacon lettuce and tomato served on a ciabatta bread

Smoked salmon, prawns, rocket with 8.50
sour cream and chives
Add a cup of homemade soup for 2.50
to your sandwich
Jacket potatoes served with salad garnish
Baked beans or Sour cream and chives or Cheddar cheese

Tuna mayonnaise and red onion
7.50

Cheddar cheese and baked beans
7.50

All sandwiches can be made with gluten free bread

## SPECIALS

Please See Specials board for today's specials

## DESSERTS

Please See Specials board for today's desserts

## ALLERGEN KEY

Cel = celery $\mathrm{C}=$ Crustaceans, $\mathrm{G}=$ Gluten, $\mathrm{E}=$ egg, $\mathrm{F}=$ Fish, $\mathrm{L}=$ lupin $\mathrm{L} / \mathrm{M}=$ Lactose/Milk, Mol = Mollusc, $\mathrm{M}=$ Mustard, $\mathrm{N}=$ Nuts, $\mathrm{P}=$ Peanuts, $\mathrm{S}=$ Sesame Seeds

For more allergens information please ask a member of staff

# MONSAL HEAD \& STABLES MENU 

## STARTERS

Homemade soup
6.50
served with bread and butter
Gluten Free Bread available on request
Baked Camembert
7.95
rubbed with fresh garlic and rosemary,
served with bread
Vegetarian / Cel / M / L
Gluten Free bread available on request
Wild mushroom Fricassee
served with baby spinach and cream sauce
Vegetarian / G / L / M
Smoked bacon ..... 6.50black pudding stack topped witha creamy cheese sauceG/L/M
Creamy whipped feta dip ..... 6.25Served with ciabatta dippersVegetarian / LGluten free bread available on request
Black bean \& corn salad with chipotle ..... 6.50
Honey vinaigrette, served with corn chips
Vegetarian or Vegan

## MAIN COURSES

$60 z$ Cheese burger
10.95 in a brioche bun with salad garnish \& chips

Why not add Bacon or Stilton for just $\mathbf{I} .00$ G / L / M

4oz Minute Steak Sandwich
10.50

Served with salad garnish, fried onions \& chips G / L / M

Chicken Caesar Burger II. 50 in a brioche bun served with chips and salad garnish
G / L / M / E
Beer battered fish and chips
served with mushy or garden peas
G / L / M / F
Trio of pork sausages
12.95 served with seasonal vegetbles,
creamy mashed potato and a rich onion gravy
G / L / M

Pan roasted Chicken Breast

14.95
stuffed with sundried tomato, feta cheese
and basil served with herb crushed new
potatoes, seasonal vegetables topped with a cream
sauce L

please allow 30 minutes as this is cooked from fresh

Mixed beans and red lentil cassoulet
served with spinach \& crusty bread
Vegetarian or Vegan
Gluten Free bread available on request
8oz Rib eye steak
19.95
with mushroom, tomato
served with onion rings \& chips
( $£ 4.50$ supplement for dinner inclusive guests)
Add a sauce: Peppercorn or Stilton
G / L
Monsal Pie
II. 95

Homemade Monsal pie topped pie served with chips \& mushy peas
G / LE
On Sundays we offer a hearty Sunday roast II. 95 served with vegetables, roast potatoes, Yorkshire pudding and gravy
G / L / L/M

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