

Welcome to The Village Restaurant

Breads & Nibbles

Three slices of ciabatta topped with garlic butter (ve) - 6

Three slices of ciabatta topped with garlic butter & mozzarella cheese $_{(\text{veo})}$ - 6.5

Chargrilled slices of Pitta bread served with a pot of houmous (ve) - 6

A bowl of mixed market street olives (ve) - 6

Salt & Pepper dressed squid with Thai sweet chilli sauce - 7.25

Honey glazed chipolatas served with mustard mayonnaise - 7

Deep fried mac & cheese bites served with BBQ sauce - 7

Oven baked chicken wings served with BBQ sauce - 7.5

Vegetable samosas served with mango chutney - 7.5

Duck spring rolls served with hoisin sauce - 7.5 3 per portion

Sharing Platters -

Bruschetta Heaven - 20 | 35

Brushetta Salmon - smoked salmon & cream cheese. Brushetta Roma - chopped tomatoes, red onion, fresh basil & olive oil. Brushetta Mozzarella - sliced tomato, buffalo mozzarella and a balsamic & fresh chilli dressing

Combination Platter - 20 | 35

Duck spring rolls, vegetable spring rolls, BBQ chicken wings, crostini burgers & French fries. Includes: hoisin sauce, sweet chilli sauce & garlic mayo

Village Restaurant Platter - 20 | 35

Garlic flat bread, BBQ chicken wings, tortilla chips, salt & pepper squid, potato wedges and BBQ, salsa & sour cream dips

Camembert Platter - 20 | 35

Camembert cheese, warm ciabatta, sourdough bread, celery sticks topped with cranberry sauce. Add 4 pigs in blankets - 4.5

Sharing Platters For two - 20 For four - 35

Rustic ciabattas, Sandwiches & Light bites

Available: 12 - 4pm

Homemade Soup of the day with a roll & butter (v) - 6

BLT ciabatta with mayonnaise served with a dressed side salad (gfo) - 9.25

Brie, cranberry & watercress ciabatta served with a dressed side salad - 9.25

Tuna mayo sandwich with lettuce and cucumber on sourdough bread served with a dressed side salad - 9.95

Ham salad sandwich on sourdough bread served with a dressed side salad (gfo) - 8.75

Fish finger sandwich on sourdough with tartar sauce and crispy lettuce & served with a dressed side salad - 10.25

Coronation chicken sandwich on sourdough bread served with a dressed side salad - 9.95

Classic baked potato with butter & served with a dressed side salad (ve) - 6.5

Beans and cheese baked potato served with a dressed side salad (v) - 8

Chicken Caesar Salad: cos lettuce, croutons, chicken & Caesar dressing topped with parmesan cheese - 10.95

Pesto pasta salad: a hearty bowl of pesto pasta, sun-blush tomoato, red onion, rocket, & roasted peppers - 11.5

Southern fried chicken wrap with BBQ sauce, coleslaw & lettuce served with a dressed side salad - 9.95

Pulled beef chili wrap with a pot of soured cream served with a dressed side salad - 9.95

Chicken Caesar wrap, chicken breast, Caesar sauce, parmesan cheese & cos lettuce served with a dressed side salad - 9.95

> Add a cup of today's soup - 3 Add fries - 3 Add salt & pepper fries - 3

Fish 'n' Chips

Always a favourite! Cod coated in our own-recipe beer batter, served with triple hand-cooked chips & mushy or garden peas (gfo) - 17

Sri Lankan Chicken Curry

Chicken breast pieces in spiced Sri Lankan style curry sauce, coconut and tomato served with mini poppadoms and mango chutney - 14 Add garlic naan bread - 3 Add 2 samosas - 3

Beef Hot Pot

Sliced tender beef with sliced carrots and onion in a rich gravy topped with sliced potatoes, served with sourdough bread and a pot of pickled red cabbage - 14

Main Meals

Steak & Ale Pie

Succulent steak marinated in real ale, baked in shortcrust pastry with a thick gravy, served with triple hand-cooked chips & roasted roots - 14

Penne Arrabiata Pasta

Penne pasta with a chunky tomoato sauce, chilli & herbs, served with garlic bread (v) - 14

All Day Breakfast

2 sausages, 2 rashers of bacon, fried egg, beans & triple hand-cooked chips - 14 Vegetarian option available

Sausage & Mash

Trio of sausages with creamy buttery mash potato served with rich onion gravy (veo) - 13.5 Vegan sausages & dairy free mash available

Burgers & Grills

Blakemere Burger

Local Butcher's 100% British beef patty topped with bacon, mature cheddar cheese, lettuce, tomato & mayonnaise served with chips & homemade coleslaw - 13.5 Add onion rings - 3

Katsu chicken burger

Katsu chicken burger topped with lettuce, tomato, mayonnaise served with chips & homemade coleslaw - 13.5 Add onion rings - 3

Vegan Burger

Plant-based vegan burger on a vegan brioche bun, with chips, lettuce, vegan cheese & pickle (ve) (gfo) - 15 8oz Sirloin Steak

Cooked to your specification, served alongside grilled tomato, chips & peas (gfo) - 17.5

8oz Wexford Steak

Sirloin steak, topped with mushroom, stilton & peppercorn sauce, served with chips, peas and grilled tomato - 18.5

8oz Gammon Steak

D cut gammon steak served with two eggs or two pineapple slices, chips, peas and grilled tomato (gfo) - 16.5

Sides

Triple hand-cooked chips (gfo) (v) - 5

Skinny fries (gfo) (v) - 5

Halloumi fries (v) - 7 Honey & sesame dip, topped with diced spring onion and fresh chilli

Truffle oil & parmesan chips (v) - 7 Tender-stem broccoli (ve) - 4

Salt & pepper fries - 6 Homemade coleslaw (v) - 4

Afternoon Tea

A beautifully displayed selection of finger sandwiches, miniature cream cakes and traditional English cream scones served with a pot of infused tea (v) (gf)

22 per person, add a glass of Prosecco for 10.5

Desserts

Lotus Biscoff cheesecake (v) (ve) - 7.25

Sticky Toffee Pudding served with vanilla

ice cream (v) - 7.25

Warm triple choclocalte fudge cake with vanilla ice cream (v) - 7.25

Warm chocolate brownie with vanilla ice cream - 7.25

Warm apple crumble and custard (v) - 6.95

Oreo Sundae, crushed oreo biscuits with vanilla ice cream, topped with fresh cream, hundreds & thousands and chocolate sauce (v) - 6.25

Knickerbocker Glory - fresh fruit, strawberry sauce, vanilla ice cream topped with whipped cream and hundreds & thousands (v) - 6.25

Hot Drinks

Pot of Yorkshire tea - 3

Speciality pot of tea - 3.5

Decaf tea - 3

Oat milk available - 50p

Classic hot chocolate - 4

Deluxe hot chocolate - 5 Cream, marshmallows & chocolate

Super Deluxe - 6

Cream, marshmallows, chocolate flakes & oreos

Espresso - 2.5 | 3.5

Café Latte - 4.5

Cappuccino - 4.5

Café Mocha - 4.75

Americano - 4.5

Deluxe Cappuccino - 5 Cream, marshmallows & chocolate

Coffee syrups - 2

Franklin & Sons - 3.5 Tonic, Slim line tonic

Still/Sparkling water

Small - 2.5 Large - 6

Cold Drinks

Fresh orange juice - 3.5

Draught soft drinks - 3.5

Coke, Diet Coke, Fanta,

Lemonade Go large - 4.5 Lime & Soda - 3 Fresh apple juice - 3.5

Orange & Passion Fruit

J2O - 3.5

Apple & Mango

Lemonade - 3.95

Ginger ale - 3.5

J2O - 3.5

Raspberry

Apple & Raspberry J2O - 3.5

Elderflower Lemonade - 3.95

Birra Moretti - 6.5

Beer, Cider & Ales

Peroni - 5 **Bottle**

Guinness - 6 Surger

Cheshire Cat - 6 Bottle - 4% ABV

Bulmers Cider - 6

Amstel - 6

Half - 4

Kopparberg - 6 Mixed fruit

Half - 4.5

Peroni 0% - 5

Bottle

Guinness 0% - 6

Surger

Wine & Prosecco

White Wine Il Caggio Pinot Grigio Beyond The River Chardonnay Niki Tika Sauvignon Blanc 8 | 10.5 | 30 125ml 250ml Bottle

Rose Wine Roos Estate Sauvignon Blanc Rose Il Caggio Pinot Grigio Rose 8 | 10.5 | 30 125ml 250ml Bottle

Red Wine **Botter Sangiovese** No10 Malbec Tierra de Estrellas Merlot 8 | 10.5 | 30 125ml 250ml Bottle

Il Caggio Prosecco/Rose Prosecco

10.5 (mini bottle - 200ml)

Il Caggio Prosecco 32.5 (Bottle)

Il Caggio Rose Prosecco 32.5 (Bottle)

Spirits

Gordon's Gin

4

Slingsby Original 5

Smirnoff Vodka

Grey Goose Vodka

Gordon's Pink Gin

Jack Daniels

Bombay Saphire

Slingsby Gooseberry 5.5

Famous Grouse

Bells Whiskey

Disaronno

Selection of Cakes -

Served on a slate with a fruit garnish and chantilly cream -

Triple layer Victoria sponge

Vegan cake of the day (ve)

Gluten free Carrot cake (gf)

Scone with cream & jam

Bakewell slice

Buffet Breakfast

All-you-can-eat Butcher's Choice Buffet Breakfast Every Saturday & Sunday 9am - 11:30am Adults - 12 Children - 10

Roast Carvery

All-you-can-eat Roast Carvery Every Sunday 12pm - 5pm

Please speak to a member of our team about any allergies and intolerances

NUTS - please be aware most of our core ingredients contain traces of nuts, including tree nuts. Therefore, whilst we do not use nuts, we cannot guarantee that our kitchen is nut-free.

(v) - Vegetarian (ve) - Vegan (veo) - Vegan option available (gf) - Gluten free (gfo) - Gluten free option available 01606 655530 | eat@visitblakemere.co.uk | thevillagerestaurantandcoffeebar.co.uk