

THE
ESBLEMONT

BAR & RESTAURANT

ROAST REUNION

◦ TWO COURSES - £16.50 ◦ THREE COURSES - £20 ◦

DRINKS

MIMOSA COCKTAIL - 7.50
Champagne & Orange Juice

ESBLEMONT BLOODY MARY - 7
*Tomato Juice, Pasata, Miso, Tabasco
& Malbec Float*
Choose: *Vodka, Gin, Rum or Tequila*

FRENCH 75 - 9
*Whitley Neil Quince Gin, Cointreau,
Citrus & Bubbles*

STARTERS

SOUP OF THE DAY (V)
Homemade Bread & Whipped Butter

CHICKEN LIVER & ESKER
ORANGE GIN PARFAIT
Sour Dough Toast & Gooseberry Chutney

SMOKEY CHILLI BRUSCHETTA (V)
Barbecued Courgette & Aubergine

ROAST

FRESHLY COOKED ROASTS SERVED WITH ALL TRIMMINGS OF ROAST POTATOES,
SEASONAL VEGETABLES, SKIRLIE & A HOMEMADE YORKSHIRE PUDDING

◦ CHOOSE FROM ◦

SCOTCH RIB
OF BEEF

CHEF'S SPECIAL
ROAST OF THE DAY

VEGETARIAN NUT
ROAST (V)

SERVED WITH **RED WINE GRAVY** OR **PEPPERCORN SAUCE**

SWEETS

JACK DANIELS BUTTERSCOTCH
STICKY TOFFEE PUDDING
With Vanilla Ice Cream

ESBLEMONT ICE CREAM
SELECTION
With Summer Fruits & Coulis

SIDES

BACON ONION RINGS.....	4.00	HOMEMADE GARLIC BREAD	4.00
TRUFFLE & PARMESAN FRIES.....	4.00	SKINNY FRIES.....	3.00
EXTRA ROAST POTATOES.....	3.00	ZUCCHINI FRIES	4.00
GARLIC GREENS	3.00		

PLEASE LET OUR STAFF KNOW OF ANY FOOD ALLERGIES & INTOLERANCES BEFORE ORDERING. VEGAN & GLUTEN FREE MENUS AVAILABLE ON REQUEST.

(V) VEGETARIAN / (VE) VEGAN / (N) CONTAINS NUTS