

Pickmere Country House

Sample Dinner Menu

Our food is homemade and locally sourced wherever possible

Starters - £5.95

Pea & Coriander Soup **V Gf**

Prawns Cocktail with Homemade Marie Rose Sauce **Gf**

Humous with Warmed Pitta Bread, Salad and Olives **Ve**

Bruschetta: Parma Ham and Cherry Tomatoes

Bruschetta: Avocado with Cherry Tomatoes **Ve**

Mains

Hodge Podge Pie with Beef, Lamb & Pork Topped with Sliced Potatoes & Sprinkled with Mature Cheddar Cheese - £14.95

Chicken in White Wine with Thyme & Cumin - £13.95 **Gf**

Salmon with Homemade Sweet Chilli Sauce or Pesto Hollandaise - £13.95 **Gf**

Seabass As You Like It - £14.95 **Gf**

Roasted Cauliflower with Harissa, Goat's Cheese & Pine Nuts - £12.00 **V Gf**

30 day Matured Sirloin Steak with a selection of sauces - £17.95 **Gf**

30 day Matured Ribeye Steak - £17.95 **Gf**

Horseradish, English or French Mustard, Homemade Peppercorn or a Sprinkle of Blue Cheese

Puddings - £5.95

Chocolate Brownie

Ice-cream with Warmed Baileys **Gf**

Sticky Toffee Pudding with Pecan Toffee Sauce

Cornish Vanilla Ice-cream **Gf**

Fresh Fruit Salad **Gf Ve**

All puddings can be served with Cream, Ice-cream, Yoghurt or Crème Fraiche

Cheese Board - £6.95

A selection of 3 cheeses usually a Vintage Cheddar, Brie and Roquefort served with Grapes
Homemade Quince Jelly and Cheese Biscuits

Try our 10 year old Tawny Port which goes very nicely with Cheese - £3.85

Tea and Coffee - £2.00

V - vegetarian

Ve - vegan

Gf - gluten free