

To Start

Homemade soup (v, gfoa) Served with toasted ciabatta & salted butter	5.95
Thai Chicken Skewers (gf) Accompanied with mixed leaves, chilli, spring onion, a sour cream, coriander and lime dip	6.95
Ham Hock Terrine (gfoa) Served with dressed leaves, golden beetroot piccalilli and toasted ciabatta	6.50
Crispy Breaded Mushrooms (v) Served with a garlic mayonnaise dip	5.95
Cod or Chicken Tacos Topped with Pico de Gallo, sour cream, coriander & lime dressing	6.95
Chargrilled Lamb Kofta Accompanied with gypsy salad & sweet chilli dressing	6.50
Whitebait Served with garlic aioli & a smoked paprika dusting	6.95
Don't wait until you get home to complain tell us on the day! We will happily feedback your comments to our Head Chef and	

Manager, exchange your dish or even refund your meal.

Much appreciated, Team Pollards

CHECK OUT OUR SPECIALS BOARD FOR EXCEPTIONAL HOMEMADE DISHES AVAILABLE THURSDAY TO SATURDAY EVERY WEEK

Pollards House Platter

Chargrilled lamb koftas, crispy paprika dusted 24.00 whitebait, cheesy garlic bread, seasoned fries, Thai chicken skewers, garlic mushrooms & a selection of dips

Sides

Add cheese to any side for just 1.00	
Chunky Chips	3.50
Seasoned Fries	3.00
Garlic Ciabatta	5.95
Mashed Potatoes	3.00
Pollards hand battered onion ring	3.50
House side salad	2.50
Seasonal vegetables	3.00
Blue cheese or peppercorn sauce	2.50

The Main Event

Pollards Ale Freshly Hand Battered Cod With chunky chips, mushy peas, & lemon	15.95 or 9.00
Vegan Fish Hand Battered with our very own Pollards Ale (vg) Made with Banana Blossom and Served with chunky chips & mushy peas	13.95
Bacon Stuffed Pork Loin (gf) Stuffed with apple and blue cheese, wrapped in bacon on a sage infused mashed potato. Accompanied with glazed green beans and a cider jus	15.95
Pollards Fragrant Signature Curry (gfoa) With basmati rice, mango chutney and chapati bread. Chicken or vegetable options	15.50
Homemade Shepherd's Pie Succulent slow braised lamb and vegetables, bound with Pollards house gravy and topped with cheddar cheese mashed potatoes & buttered greens	13.95
Pan Roasted Lamb Rump (gf) Served on a velvet carrot puree with dauphinoise potato, charred cauliflower & a cranberry jus	18.50
Moroccan Style Cauliflower Roulade (vg, gf) Served with chickpea chutney and basmati rice	13.50
Cumberland Sausages With wholegrain mustard mashed potatoes with house gravy topped with Pollards homemade hand battered onion rings	12.95
Roasted Miso Glazed Cod Loin On Singapore style noodles with mixed peppers & red onions	14.95
Cheddar Cheese, Onion & Potato Pie Served with chunky chips, buttered greens & Pollards house gravy	13.95

Burgers

All served in a brioche bun with crispy seasoned fries and creamy coleslaw

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Wagyu With cheese, bacon, lettuce tomato & onion	15.50
Lamb and Mint With feta cheese, tzatziki, lettuce & onion	15.95
Spicy Chicken With cheese, crispy jalapeno, sriracha mayo, lettuce, tomato & onion	14.95
Plant Based (vg / v) With vegan cheese, lettuce, tomato & onion	13.00

Pizzas

Hand-stretched, made freshly to order between 11 & 12"

Classic cheese and onion margarita	11.95
Tuna, chilli & cherry tomato puttanesca	12.50
Pollards 'Hot & Smokey' chicken and	13.50
pepperoni	
Double pepperoni	13.00

Ciabatta

Italian white bread sandwiches All served with crispy seasoned fries and a mixed leaf salad

Chargrilled rump steak bound in a creamy blue cheese sauce	10.00
Chicken goujon, sour cream & sweet chilli	9.00
Golden beetroot piccalilli and vegan cheese	7.95
Tuna and cheese melt	8.50
Prawn marie rose, cucumber & baby gem lettuce	9.50

Desserts

Warm chocolate fudge brownie (gf) Served with ice-cream & hot chocolate sauce	7.00
Warm sticky toffee pudding & custard (v)	7.50
Ruby chocolate cheesecake with fruit compote (v)	7.00
Trio of chocolate, strawberry, & vanilla ice cream (vg, gf)	5.50
Warm apple pie & custard (v)	6.95



FOOD ALLERGIES & INTOLERANCE Before ordering your food or drink please speak to a member of staff if you have a food allergy or food intolerance some items on this menu may contain nuts, or traces of nuts (V) denotes vegetarian & (gfoa) denotes gluten free option available.

Gratuity is added automatically to your bill and shared equally between the front of house team, kitchen brigade and cleaners, as we all contribute to give you the best all round experience possible. If you prefer not to have gratuity added, please just let your server know who will happily remove it. Thanks so much, Team Pollards.

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