

Winter Menu

Guy·Fawkes·INN

Light the Fuse

£3.95 each or 3 for £11

Assortment of Breads (V, GFA)

Choice of Butter, Rapeseed Oil and Balsamic or Hummus

Marinated Olives (VE, GF)

Breaded Whitebait

Smoked Paprika and Aioli

Honey and Mustard Glazed Chipolatas

Start the Fire

Seasonal Soup (GFA)

£5.95

Bread Roll

Smoked Haddock Fishcake

£7.95

Creamed Spinach and Dill

Confit Duck and Pork Rilette

£7.25

Granary Toast and Pickled Vegetables

Chef's Homemade Black Pudding Scotch Egg

£7.25

Houses of Parliament Sauce and Rocket Salad

Jackfruit Satay (V, VE, N)

£7.25

Rice Pancakes and Sweet and Sour Vegetables

Guy Fawkes Classics

Guy Fawkes Famous Steak Pie

£16.95

Baby Onion, Button Mushroom and Smoked Bacon,

Buttered Mash, Gravy

(Cooked to order, please allow 30 minutes)

Seared Calves Liver

£16.95

Bubble and Squeak Cake, Maple Bacon and Red Wine Jus

Hand Battered Haddock Fillet

£13.95

Hand Cut Chips, Mushy Peas and Tartare Sauce

W. Peat's Award Winning Sausages

£11.95

Roast Garlic Mash, Stout and Onion Gravy

8oz All Beef Burger

£14.95

Smoked Bacon and Cheese Stack, Hand Cut Chips and Onion Rings

Chicken Tikka Masala

£14.95

Coconut Rice, Onion Bhaji, Poppadom

and Mango Chutney

Vegetable and Chickpea Curry

£13.95

Coconut Rice, Onion Bhaji, Poppadom and

Mango Chutney

On The Fire

All served with Roast Tomato, Mushroom, Onion Rings and Hand-Cut Chips or Sweet Potato Fries'

10oz Sirloin Steak

£24.95

Garlic and Thyme Chicken Breast

£14.95

Barnsley Lamb Chop

£14.95

Add a Sauce

£2.00 each

Garlic Butter, Peppercorn or Balsamic Jus

Chef's Signatures

Roast Duck Breast & Orange Jus

£18.95

Fondant Potato, Pie of Confit Leg and Winter Greens

Slow Braised Lamb Shank

£17.95

Confit Roots, Butter Beans, Braised Red Cabbage and Red Wine Jus

Slow Cooked Pork Belly

£16.95

Black Pudding Bon Bons, Confit New Potatoes, Creamed Cabbage, Crackling, Bramley Apple Puree

Beetroot Bourginon

£13.95

Baby Onions, Puy Lentils, Button Mushrooms,

Red Wine and Thyme (GF, VE)

Stone Bass Fillet

£16.95

Crab Tortellini, Baby Spinach & Prawn Bisque

On the Side

Hand Cut Chips (V)

£2.95

Sweet Potato Fries and Aioli (GFA, V)

£2.95

Seasonal Vegetables (V, GF)

£2.95

Creamed Mash Potato (GF, V)

£2.95

Onion Rings (V)

£2.95

Sandwiches

All served with Hand Cut Chips and Salad

Smoked Salmon

£7.50

Cucumber and Chive Creme Fraiché

Battered Fish Fingers

£7.50

Mushy Peas and Tartare Sauce

B.L.T.

£7.50

Bacon, Lettuce and Tomato with Mayonnaise

Tortilla Wrap

£7.50

Choice of Grilled Chicken or Halloumi (V)

with Sweet Pepper Relish and Crisp Baby Gem

Let It Burn

All hot desserts served with a choice of Clotted Cream, Vanilla Custard or Vanilla Ice Cream

Sticky Toffee Pudding

£6.50

Jam Roly Poly

£6.50

Earl Grey Spotted Dick

£6.50

Selection of Ice Creams

£6.50

Flavours available on request, served with Almond Tuille

Selection of British Cheeses

£6.50

Grapes, Chutney and Wafers

Dark Chocolate Cheesecake

£6.50

Chocolate Fudge & Irish Coffee Cream

Dietary requirements: (V) vegetarian, (VE) vegan, (N) nuts, (GF) gluten-free, (GFA) request gluten-free available

Wine List

Cuy·Fawkes·INN

White

	175ml	250ml	Bottle
Castillo de Piedra Viura, <i>Spain</i>	£5.25	£6.75	£18.95
Ponte Pinot Grigio, <i>Veneto, Italy</i>	£5.90	£7.30	£21.50
Pocketwatch Chardonnay, <i>Central Ranges, Australia</i>	£5.90	£7.30	£21.50
Las Ondas Sauvignon Blanc, <i>Chile</i>	£6.05	£7.50	£22.50
Boschendal 'Rachelsfontein' Chenin Blanc, <i>South Africa</i>			£24.95
Cloud Island Sauvignon Blanc, <i>Marlborough, New Zealand</i>			£25.95
Picpoul de Pinet, Cuvée Thetis, <i>Languedoc, France</i>			£26.95
Gavi, Terre del Barolo, <i>Italy</i>			£29.95
Sancerre, Bourgrier, <i>Loire, France</i>			£34.95
Chablis, Moreau & Fils, <i>Burgundy, France</i>			£36.95

Red

	175ml	250ml	Bottle
Castillo de Piedra Tempranillo, <i>Spain</i>	£5.25	£6.75	£18.95
Aimery Merlot, <i>France</i>	£5.95	£7.50	£21.95
Grapeful Dead Shiraz, <i>Australia</i>	£5.95	£7.50	£21.95
Dead Man's Dice, Malbec, <i>Mendoza, Argentina</i>	£6.70	£8.25	£23.95
Los Ondas, Cabernet Sauvignon, <i>Chile</i>			£23.95
Mandorla Montepulciano d'Abruzzo, <i>Italy</i>			£24.95
Caliterra Carmenère Reserva, <i>Chile</i>			£24.95
Left Field Syrah, <i>Hawkes Bay, New Zealand</i>			£35.95
Crozes-Hermitage, Domaine Pradelle, <i>Rhône, France</i>			£36.95
Barolo Terre del Barolo, <i>Italy</i>			£39.95

Rosé

	175ml	250ml	Bottle
To be Continued, Zinfandel Rose, <i>California, USA</i>	£5.70	£7.15	£20.95
Zimor Pinot Grigio Blush, <i>Italy</i>	£5.95	£7.50	£21.95

Sparkling

	125ml	Bottle
Prosecco, Vignana DOC Extra Dry, <i>Italy</i>	£5.50	£25.95
Champagne Laure d'Echarmes NV, <i>France</i>		£34.95
Taittinger Brut Reserve NV, <i>France</i>		£49.95