



The **BUXTED** Inn

Dinner Menu

Mon-Sat 5pm-9.30pm

Starters

Pheasant & Pistachio Rilette, pickled beetroot, chilli & plum jam, rye bread 6.5

Baked Scallops, creamed leeks, samphire, filo pastry 10

Chicken Liver & Bone Marrow Parfait, braised balsamic onions, soda bread 7.50

Today's Soup, homemade bread 5.5

Beetroot Cured Salmon, dill & pomegranate dressing, pickled quails egg, celeriac remoulade 7

Goats' Cheese Mousse, cranberries, sweet potato crisps 6.5

Poached Lemon Sole, prawn mousse, confit potatoes, grilled baby leeks, caper & dill dressing 16

Crispy Potato Gnocchi, roasted vegetables, walnuts, red pepper pesto 12

Char-Grilled Barnsley Chop, celeriac & sage rosti, wilted spinach, redcurrant jus 18

Smoked Aubergine & Butternut Squash Curry, saffron & black pepper rice 13

Nibbles

Homemade bread, butter, olives, sun-dried tomatoes 4.5

3 pickled quails eggs, celery salt 3.5

Crispy cockles, chilli vinegar 4

Roasted mix nuts 3

Mains

Beer Battered Fish, triple cooked chips, minted mushy peas 13.5

Char-grilled 8oz Rib Eye Steak, peppercorn sauce, portobello mushroom, grilled tomato, onion rings & triple cooked chips 22.5

Guinea Fowl Two Ways, beetroot, creamed cabbage, port jus 14.5

12 Hour Braised Guinness Ox Cheek, smoked mashed potato, roasted butternut squash, blackberry jus 19

Today's Market Fish, lemon & chive sauce, your choice of side dish M.P

Sides

All 3.5

Rosemary roasted **New Potatoes**

Creamy **Mashed Potato**

Triple cooked **Chips**

Mixed Salad

Romanesco Cauliflower Cheese

Chilli roasted **Butternut Squash**

Creamed Cabbage, bacon lardons

Please inform a member of the team if you have any allergies. A 10% service charge is added to tables of 10 or more.