



The **BUXTED** Inn

Dinner Menu

Mon-Sat 5pm-9.30pm

B *Starters* **B**

Pan-fried Pigeon Breast, salt baked celeriac puree, cobnut dressing 7

Pan Seared Scallop's, chorizo, curried cauliflower, cauliflower puree 10

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

Jerusalem Artichoke Soup, apple, truffle cream 5.5

Beetroot Cured Salmon, dill & pomegranate dressing, celeriac remoulade 7

Goats' Cheese Mousse, cranberries, sweet potato crisps 6.5

Roast Cod, crab bisque, Welsh rarebit, new potatoes 16

Vegetable & Cottage White Cheese Stack, Portobello mushroom, roasted courgette, tomato, wilted spinach, kale pesto 12.5

Char-Grilled Pork Loin, cider fondant potato, wilted spinach, cider & mustard jus 15.5

Smoked Aubergine & Butternut Squash Curry, saffron & black pepper rice 11.5

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

B *Nibbles* **B**

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

B *Mains* **B**

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

Pan-fried Pheasant Breast, Brussel tops stuffed with braised pheasant leg, celeriac, flapjack, thyme jus 14

12 Hour Cooked Lamb Shoulder, bay leaf and juniper berry red wine sauce, smoked mashed potato, honey roast parsnips 17

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

B *Sides* **B**

All 3.5

Rosemary roasted **New Potatoes**

Roasted paprika **Celeriac**

Triple cooked **Chips**

Mixed Salad

Sautéed **Spinach & Swiss Chard**

Honey roast **Carrots & Parsnips**

Brussel Sprouts, chestnuts

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