



Derby Arms Witherslack

EVENING MENU

SMALL PLATES

SMOKED TROUT AND ANCHOVY PATE, CROSTINI, HORSERADISH SNOW 9

SOUP OF THE DAY 7

HOUMOUS, MIXED OLIVES AND BASIL PESTO WITH WARM BREAD 9

CHICKEN LIVER PARFAIT, WITH CRANBERRY SAUCE 8

CHORIZO AND MOZZARELLA ARANCINI WITH BLACK GARLIC MAYONNAISE 8

TO SHARE....BAKED CAMEMBERT, GARLIC AND ROSEMARY, SWEET CHUTNEY, BAGUETTE 14

ONION BHAJI, WITH MANGO CHUTNEY 7

LARGE PLATES

PAN ROAST DUCK BREAST, ROAST BEETS, FONDANT POTATO, CARROT PURÉE AND PLUM SAUCE 28

ROAST CAULIFLOWER AND SWEET POTATO CURRY WITH NAAN BREAD , MANGO CHUTNEY 16 VE

BEEF BRISKET BOURGUIGNON, MASH AND GREENS 26

OYSTER MUSHROOM, AND ARTICHOKE RISOTTO, PARMESAN, TRUFFLE OIL 16 V

SHEPHERDS PIE TOP WITH DUCHESS POTATO SERVED WITH GREENS 16

PAN HAKE, CHORIZO BUTTER, CRUSHED NEW POTATOES AND MINTED PEAS 24

CHICKEN BALLOTINE WITH CHESTNUT STUFFING, SMOKED PANCETTA, FONDANT POTATO, MUSHROOM AND TARRAGON SAUCE, GREENS 22

6 OZ CHEESE BACON BURGER, CHIPS AND SLAW 16

PERI PERI CHICKEN BURGER, PERI SAUCE, CHIPS AND SLAW (SPICY) 16

FISH AND CHIPS, MUSHY PEAS, TARTARE SAUCE 12/16

SIDES

GREENS 4 MASH POTATO 4

GARDEN SALAD 4 CHIPS 3