

# Markham Moor Inn

## Traditional Pub Dining Menu

Wednesday to Saturday Lunchtimes 12pm -2pm | Wednesday to Friday Evenings 5pm - 9pm

Please make us aware of any food intolerances or allergies

### Starters

— HOMEMADE SOUP —

Seasonal soup of the day, crusty bread and butter 7

— BAKED IRISH GOATS CHEESE —

Goats cheese & asparagus wrapped in Parma ham, roasted beetroot & fennel salad, herb vinaigrette 9

— WHITEBAIT —

Crispy whitebait, chilli and lime mayonnaise, dressed baby leaves 8

— CURED SALMON —

Home cured salmon, toasted bagel, cream cheese, cucumber ribbons, avocado relish 11

— GALIA & FETA —

Galia melon tossed with feta cheese, chives, radishes & walnuts, dressed baby leaves 8

— EGG & CHORIZO HASH —

Sweet potato, chorizo, caramelised onion hash, crispy smoked bacon, fried hen's egg, tomato & chilli dressing 9

— CORONATION PRAWN COCKTAIL —

Baby pink prawns, cucumber, tomato flesh, bound in lightly curried mayonnaise, mango salsa, toasted garlic and herb nan 9

### Mains

— LINCOLNSHIRE SAUSAGES —

Lincolnshire sausages, giant Yorkshire pudding, creamed potato, buttered vegetables, onion gravy 16

— FISH OR SCAMPI & CHIPS —

Beer battered haddock fillet *or* whole tail breaded scampi tails, hand cut chips, garden or mushy peas 16

— MEAT & POTATO PIE —

Meat potato & onion pie with Yorkshire crust, Henderson's relish gravy, chips and garden peas 15

— THAI GREEN CURRY SKEWERS —

Marinated chicken skewers, thai green curry sauce, green salad, lime & coriander rice 15

— BEEF ENCHILADAS —

Markham's beef chilli wrapped in corn tortillas, spicy tomato sauce, lime & coriander rice, melting cheese, guacamole, 15

— RISOTTO —

Creamy arborio rice, peas, spring onions and parmesan, garlic and herb ciabatta 15

### Steaks

— SIRLOIN STEAK —

8oz sirloin steak, hand cut chips, onion rings, roast flat mushroom & baby tomatoes 22

— FILLET STEAK —

8oz fillet steak, hand cut chips, onion rings, roast flat mushroom & baby tomatoes 30

### Pizzas

— 12-inch stone baked 15 | Large sharing pizza 22 —

Italian salamis, chorizo, jalapenos, tomato & mozzarella

Sun dried tomatoes & goats cheese

Tuna, pesto, oregano, green peppers, mozzarella

### Burgers

— Served with chips & garden salad, brioche bun, crispy bacon, mustard mayo, tomato, lettuce & red onion —

Traditional beef & stilton 16

Beetroot & feta 16

Spicy chicken & chilli cheese 16

### Sides

— ONION RINGS —

Beer battered onion rings 4

— CHEESY CHIPS —

Hand cut fries, sea salt and melting cheddar 4

— SAUCES —

Peppercorn 4  
Mustard 4  
Stilton 4

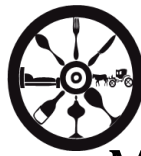
— SALAD —

Seasonal salad, classic french vinaigrette 4

— VEGETABLES —

Buttered seasonal vegetables 4





# Markham Moor Inn

## Traditional Pub Dining Menu

Wednesday to Saturday Lunchtimes 12pm -2pm | Wednesday to Friday Evenings 5pm – 9pm

Please make us aware of any food intolerances or allergies

### *Desserts & Cheeses*

— MANGO PANACOTTA —  
Tropical fruit salad, mango and passionfruit sorbet, creamed coconut, malibu syrup 8

— CHOCOLATE BROWNIE —  
Dark chocolate brownie, salted caramel sauce, chocolate hazelnut ganache, vanilla bean ice cream 8

— CHEESECAKE —  
Key lime and kiwi cheesecake, tropical fruits, raspberry curd, rum and rasin ice cream 8

— APPLE & RHUBARB —  
Apple and home-grown rhubarb fool, fruit compote, sweet whipped cream, meringue, ice cream 8

— CRÈME BRULEE —  
Classic sugar glazed vanilla creme brulee, red berry compote, raspberry ripple ice cream 8

— DARK CHOCOLATE TART —  
Baked dark chocolate tart, banana and walnut fudge sauce, banoffee ice cream 8

### — ARTISAN CHEESE —

Markham's artisan cheese board, grapes, celery, pickles, chutney, nuts, bread and crackers 10

### *To Share*

### — ARTISAN CHEESE & PORT PLATTER FOR TWO —

Markham's artisan cheese board, grapes, celery, pickles, chutney, nuts, bread and crackers, glass of chilled 10 year Tawny Port 25

### *Dessert Wines & Ports*

#### *Dessert Wines by the Glass 50ml/100ml*

Pacherenc du Vic Bilh 3.2/5.9

Elysium Black Muscat 4.75/8.95

Late Harvest Chardonnay 3.9/7.5

#### *Ports by the Glass or Bottle 50ml/75cl*

10Year Tawny Port (Chilled) 4.85/49

Late Bottle Vintage 2013 4.5/45

Pocas Colheita 1996 (bottle) 95

### *Nibbles*

Mixed olives & Greek feta 4

Spiced, salted, roasted & caramelized nuts 4

Crispy whitebait & spiced curry dip 4.5

Green olive Hummus & toasted pitta 4.5

