

# Markham Moor Inn

## Seasonal A La Carte Menu

Wednesday - Saturday Evenings 6pm - 9pm  
Individually Priced Menu Incorporating Seasonal Home Grown Produce  
Please make us aware of any food intolerances or allergies

Enjoy a Complementary Glass of  
our very popular French House  
Wine with Every Main Course  
Wednesdays & Thursdays

### 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

### Starters

— ASIAN SALAD —  
Sashimi tuna, smoked mackerel,  
wilted red cabbage, carrot,  
peppers, sesame seeds,  
coconut and lime 13

— CHORIZO KEBAB —  
Grilled skewer of Spanish chorizo,  
tiger prawns, potato and halloumi,  
bbq glaze, shredded kebab salad,  
cool raita 12

— ARANCINI —  
Seasonal winter wild mushrooms,  
risotto rice, parmesan cheese,  
saffron aioli dip, baby cress 9

— CRISPY DUCK —  
Slow cooked Gressingham duck leg,  
coated in sesame seeds and fried,  
spring onion, cucumber salad,  
hoi sin sauce 12

— IRISH GOATS CHEESE —  
Irish goats cheese mousse, beetroot  
preparations, pickles, horseradish ice  
cream 10

— SPRING VELOUTE —  
Spring pea and asparagus velouté,  
wild garlic and pine nut pesto,  
puffed wild rice 9

### Sharing Starter

— BAKED CAMEMBERT —  
Baked French camembert, figs and balsamic syrup,  
toasted rosemary and garlic focaccia 22

— ANTIPASTI FOR TWO —  
Selection of cheeses, sun dried tomatoes, cured meats,  
pickles, chutney, bread 24

### Mains

— RED BREAM —  
Grilled fillets of red bream, pomme  
puree, samphire and seaweed, crab  
and shellfish bisque 23

— SIRLOIN & BLUE CHEESE —  
Yorkshire sirloin, melting stilton, roast  
tomato, dauphinoise potato, mushroom  
fritters, brandy & blue cheese cream 28

— GRESSINGHAM DUCK —  
Seared Gressingham duck  
breast, leg fritter, polenta,  
greens, orange sherry foam 25

— CHICKEN SALTIMBOCCA —  
Prosciutto ham wrapped chicken,  
sage mousse, courgetti, rosemary &  
garlic potatoes roast chicken jus 22

— VEGETABLE TART —  
Crispy puff pastry filled with red onion,  
goats cheese and Mediterranean  
vegetables, pimento & tomato sauce 20

— PORK TRIO —  
Pork belly, maple glazed pork  
fillet, roast sweet potatoes,  
lincolnshire sausage, sprouting  
broccoli, cider jus 24

### Specials

— SEAFOOD CURRY —  
To include salmon, prawns, scallops, light coconut curry,  
lime and coriander rice 25

— FILLET STEAK —  
Chunky chips, roast tomatoes, mushroom fritters, baby  
onion rings, peppercorn sauce 36

### Sides

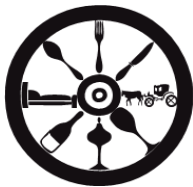
— SAUTEED GREENS —  
Tenderstem broccoli and  
spinach, sweet chilli and  
onion 4

— MEDLEY —  
Medley of seasonal  
buttered vegetables 3.5

— PATATAS BRAVAS —  
Fried potato in smooth  
spicy tomato sauce 3.5

— FRIES —  
Hand cut fries, melting  
gruyere, truffle salt 4





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### 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

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

10Year Tawny Port (Chilled) 4.85/49

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### — Chefs Recommendation —

**Rioja Vega Blanco** - Vega, Rioja, Spain  
Fresh, clean and crisp in the mouth with good length and balance  
**Special offer with the A La Carte Dining Was 25 / Now 22**

**Rioja Vega Crianza** - Vega, Rioja, Spain  
Notes of cherry and cassis  
**Special offer with the A La Carte Dining Was 40 / Now 36**

