

THE



# MUDDIFORD INN

## STARTERS

- Soup of the Day, Homemade Bread **£6.95** (GFO, DF, V)  
Cured Sea Trout with a Sea Herb Salad **£10.95**  
Goats Cheese Bon Bons, Beetroot and Chilli Jam, Pickled Turnip,  
Caramelised Walnuts **£7.95** (V, N)  
Asparagus, Wild Mushroom Salad, Miso Dressing **£7.95** (V, DF)  
Whiskey and Maple Baked Camembert **£13.95** (GFO, V)  
Chicken Liver Parfait, Toast and Chutney **£6.95** (GFO)  
Thai Spiced Fish Soup **£9.50** (GF, DF)

## MAINS

- Breast of Free Range Duck with Roasted Corn and Celeriac Fondant  
**£24.95** (GF)  
Fillet of Monkfish with a Prawn and Crab Risotto **£23.95** (GF)  
Slow Cooked Pork Belly, Maple Glazed Pigs Cheek, Caramelised Apple  
Puree, Black Pudding Crumb **£18.95** (V)  
Thai Vegetable Curry, Steamed Rice **£15.95** (V, GF, DF)  
Slow Cooked Pork Belly, Maple Glazed Pigs Cheek, Caramelised Apple  
Puree, Black Pudding Crumb **£18.95**  
Barbeque Spiced Short Rib of Beef with Garlic Prawns and Chips  
**£26.95**  
Steamed Mussels Cooked in Local Cider with Chips and Crusty  
Bread **£18.95** (GFO)  
Pan Roasted Rump Steak, Green Peppercorn Sauce, Triple Cooked  
Chips, Honey Glazed Plum Tomatoes **£25.95** (GF)

## TASTE TICKLERS

- Thai Spiced Pigs Cheeks **£7.95** (GF, DF)  
Cajun Whitebait, Homemade Sea Herb Tartar Sauce **£7.95**  
Sticky Glazed Honey and Mustard Sausages **£6.95**  
Italian Mixed Olives **£4** (GF, DF, V)  
Salt and Pepper Crispy Squid, Garlic and Chilli Mayo **£8.95**  
Tear and Share Bread & Olives with Dips **£8.95** (V)

## PUB CLASSICS

- Homemade Burger, Melted Cheese, Cured Bacon, Pickles,  
Chutney and Chips **£16.95** (GFO)  
Beer Battered Fish & Chips, Mushy Peas, Tartar Sauce **£16.95** (GF)  
Chargrilled Chicken Caesar Salad with Truffled Croutons **£16.95**  
(GFO)

## TRADITIONAL ROASTS SERVED EVERY SUNDAY £14.95 - £18.95

## SIDES

- Garden Salad **£4.95** | Tomato and Burrata Salad **£6.95**  
Seasonal Vegetables **£4.95** Beer Glazed Chantenay Carrots **£3.95**  
Chips **£4.95** | Cheesy Chips **£5.50**

## DESSERTS

- Dark Chocolate and Orange Marmalade Mousse, Brandy Snap Tuille **£7.95** (GF)  
Custard Tart with Poached Rhubarb **£7.95**  
Vanilla Seed Crème Brulee, Shortbread Biscuit **£7.95** (GFO)  
Classic Apple Tarte Tatin with Homemade Ice-Cream **£9.95**  
Sticky Toffee Pudding, Clotted Cream, Toffee Sauce **£8.95**  
Lemon and Strawberry Posset **£7.95** (GF)  
Sharing Platter of Mini Desserts **£19.95**  
Basket of Homemade Ice-Cream with Honeycomb Shards **£8.95** (GFO)  
British Cheese Board **£11.95** (GFO)

Coffee and Homemade Fudge **£3.95**