

# The Go Down Restaurant

## Starters

<b><u>Salad</u></b>	Grilled goats cheese with mixed salad, balsamic glaze (G) (V)	£6.50
<b><u>King Prawns</u></b>	Deep-fried in a light chilli batter with lemon mayonnaise	£7.50
<b><u>Melon</u></b>	Two fans of melon with mixed berries in a cider jelly (G) (V)	£6.00
<b><u>Black Pudding</u></b>	Black pudding, potato rosti, red wine sauce, topped with crispy bacon	£6.50
<b><u>York Ham</u></b>	Slices of home boiled ham served with a selection of pickles and chutneys (G)	£6.50
<b><u>Mushroom</u></b>	Large field mushroom filled with duxelle, smoked bacon, creamy garlic sauce (V without the bacon)	£6.50
<b><u>Soup</u></b>	Prepared from fresh market produce (G) (V)	£5.00

**G= Gluten Free**

## **Main Courses**

<b><u>King Prawns</u></b>	Sauté of king prawns, chorizo and mixed peppers with a timbale of rice (G)	<b>£18.00</b>
<b><u>Chicken</u></b>	Breast of chicken wrapped in bacon on a red wine, onion and mushroom sauce (G)	<b>£17.00</b>
<b><u>Duck</u></b>	Duck rubbed with chinese spices, on a plum sauce (G)	<b>£18.00</b>
<b><u>Pork</u></b>	Slow roast pork belly, served on crispy black pudding with apple and cider sauce	<b>£16.50</b>
<b><u>Lamb</u></b>	Minted lamb rump on a fig sauce (G)	<b>£17.50</b>
<b><u>Beef</u></b>	Petit chateau of beef fillet, on a potato rosti with a creamy peppercorn sauce (G)	<b>£18.00</b>
<b><u>Fish</u></b>	Please see selection on our blackboard	

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**All main courses served with seasonal vegetables and potatoes**



## **Desserts £5.50**

### **Crème Brûlée**

Rich creamy base with a light crisp sugar top (G)

### **Sticky Toffee Pudding**

A favourite with butterscotch sauce and whipped cream

### **Profiteroles**

Filled with fresh cream, topped with warm chocolate sauce

### **Sherry Trifle**

Lashings of sherry in this traditional dessert

### **Summer Pudding**

Classic pudding filled with summer fruits and cassis

### **Treacle Sponge**

Served piping hot with creamy custard

### **Cheese and Biscuits £7.50**

A selection of cheese, biscuits and homemade relish, served with a glass of ruby port  
(G gluten free biscuits available)

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### **Coffee**

Cafetière	£3.20
Latte	£3.20
Cappuccino	£2.70
Espresso	£2.50
Floater	£3.20
Liquor	£5.50

### **Tea**

Traditional English	£3.00
Earl Grey,	£3.00
Peppermint,	£3.00
Camomile	£3.00
Fruit Teas	£3.00