

# **EBRINGTON ARMS**

## **MAIN MENU**

**Fillet of Fresh Haddock from Grimsby in Crisp Ebrington Ale Batter £10.95**

With Homemade Tartar sauce

**Breaded Scampi £10.95**

With a Wedge of Lemon and Homemade Tartar Sauce

**Grilled Whole Trout £11.95**

Stuffed with Herbs and Lemon

**Scottish Salmon Fillet £11.95**

with Hollandaise Sauce

**The Famous Ebrington Arms Homemade Steak Pie £11.95**

Beef Steak braised in Ale with Shortcrust Pastry Top and Bottom

**Tender Pieces of Lamb Leg £14.95**

Cooked in Red Wine with Herbs and Spices

**Pork Loin Steak Cooked in White Wine with Apricots, Cinnamon, Honey, Rosemary and**

**Thyme £13.95**

Finished with Cream

**Breast of Chicken in a White Wine and Stilton Cream Sauce £12.95**

**Char Grilled Cajun Spiced Chicken Breast (HOT) £11.95**

**Asian Spiced Chicken (Medium) £12.95**

Chicken Marinated in Asian Spices Cooked in Wine and Cream ~ Served with Rice

**Slow Roast Duckling £14.95**

in Orange Sauce

**V Lincolnshire Leeks with Mushrooms in Cheese Sauce £10.95**

Topped with a Cheese, Almond and Wholemeal Crumble

**V (vegan) Green Vegetable Risotto £10.95**

Served with Salad and Crusty Bread

**V Lentil Moussaka £10.95**

Served with Salad and Crusty Bread

**V (Vegan) Penang Vegetable Curry £10.95**

Served with Rice

**V (Vegan) Bean and Vegetable Chilli £10.95**

Served with (Cheese) Nacho's, Guacamole and Rice

**V (Vegan) Lentil and Vegetable Burger £10.95**

Served with Onion Rings and Chips

**All served with Chips and Peas, Rice and Peas or  
New Potatoes or Mashed Potatoes and Vegetables**

**GLUTEN FREE MENU AVAILABLE**

**Allergy Advice: As all of our dishes are made here by our chefs, ingredients frequently change slightly, therefore, please ask your waiter to consult the kitchen for up to date advice if you have an allergy.**