



NEVILL ARMS

INN & RESTAURANT

APPETISERS

Italian herb olives *ve* £4

Homemade breads, sun dried tomato salsa, balsamic, extra virgin olive oil *v* £6

Baked Camembert infused with garlic & rosemary for two; red onion chutney, sourdough *gfo* £13

TO START

Soup of the day, Chef's beer bread *v* £6

Chicken liver & Port parfait, red onion marmalade, crispy ciabatta £7

Tomato & buffalo mozzarella salad, extra virgin olive oil, balsamic reduction *v* £8

Sautéed wild mushrooms on griddled sourdough, Stilton cream, wild rocket *v* £8

King prawns, chorizo, chillies & cherry tomatoes, homemade focaccia £9

Seared King scallops, crisp pork belly, Chef's apple sauce £11

Moules marinière, white wine & garlic cream sauce, baked bread £9 (*as a main with skin on fries* £16)

NEVILL MAINS

Pan roasted salmon fillet, crushed new potatoes on a bed of sautéed spinach, lemon & caper butter sauce £17

Slow roasted belly of pork, Stornoway black pudding crumb, garlic & herb mash, burnt apple puree, tender stem broccoli £16

Guinness braised beef brisket, Marmite & rosemary butter, garlic mash potato, parsnip puree, tender stem broccoli £18

King prawns, chilli & chorizo pappardelle, cherry tomatoes, tossed with crab meat, parsley & grana Padano £17

Sweet potato, spinach & goats curd ravioli, sage & walnut butter *v* £15

NEVILL CLASSICS

Chefs homemade Pie of the day, creamed herb mash, seasonal vegetables, jus £15

Trelawny beer battered cod, hand cut chips, minted marrow fat peas, tartar £15

BBQ Hunter's chicken, skin on fries, crisp salad, coleslaw £15

10oz gammon, Stornoway black pudding, free range egg, hand cut chips, apple puree, salad £16

8oz prime beef burger in toasted seeded bretz bun, skin on fries, tomato salsa, Emmental cheese, beef tomato, smoked bacon £15

Lentil burger, toasted seeded bretz bun, crispy haloumi, tomato salsa, gem lettuce, sweet chilly jam, skin on fries *v* £14

NEVILL GRILL

served with hand cut chips, roasted vine tomatoes, watercress salad, tobacco onions

10oz sirloin steak £22

7oz Fillet £25

10oz Rib-Eye £24

SIDES

Hand cut chips / Skin on fries £3

Sweet potato fries £3.50

Skin on fries, truffle oil & parmesan £4

Seasonal greens £4

Beer battered onion rings £3

Peppercorn / Stilton / Béarnaise £2.50

House salad £4

PUDDINGS

Dark chocolate & espresso tart, hazelnut crumb, clotted cream £7

Sticky toffee pudding, toffee sauce, vanilla ice cream £7

Crème Brûlée orange shortbread £7

New York style baked lemon & rhubarb cheesecake honeycomb £7

Coconut dairy free ice cream, caramelised pineapple, spiced rum *ve* £6

Choice of ice creams & sorbets 2 / 3 scoops £4 / £5

MINI PUDS with espresso coffee & biscotti £5

Affogato, vanilla ice cream

Mini chocolate brownie

Marinated figs & mascarpone

Our Chefs will adapt dishes to suit your dietary requirements where possible