

THE TRAVELLERS JOY MENU PDF

Monday to Thursday Lunch 12to3pm Dinner 5to8pm Friday 12to3 5to9pm Saturday 12to9pm Sunday 12to7pm

STARTERS & SMALL PLATES

Chef's Soup of the Day

Served with fresh baked baguette & salted butter. £6.25

Traditional French Onion Soup

Exactly as they prepare in Paris a consommé of seasoned beef stock with glazed onions cognac & port, topped with toasted croutons and melted gruyere cheese. £7.50

Fried Calamari with Spanish Paprika

A whole succulent seasoned squid, cut into rings deep fried & served with lemon mayo. £6.95

Creamy Panko Breaded French Brie & Chef's Chutney (v)

Creamy soft ripened cheese straight from East of Paris, deep fried in breadcrumbs, with Chef's choice of chutney served with fresh baked crusty bread. £7.95

Pan Fried Gambas in Garlic and Parsley Butter *share as a starter!*

Succulent Whole King prawns cooked in parsley and garlic butter with a hint of fresh chilli & lemon, served with crusty baked baguette: 6 prawns £10.50 ~ 12 prawns £19.95

West Sussex Chestnut Mushrooms & Creamy Shropshire Blue (v)

Pan fried sauté mushrooms in a creamy blue cheese & garlic, olive oil, parsley, butter sauce served with warm baked crusty bread & topped with rocket leaves. £8.25

Sharing Mediterranean Charcuterie Board

Iberico serrano ham, chorizo pate, mixed olives with capers & sundried tomatoes, lemon & garlic Spanish olives, roasted sweetheart red peppers filled with cream cheese, hummus served with fresh baked breads.

£16.95 or why not remove the protein and go vegetarian £12.95 (v)

FRESH SEAFOOD DELIGHTS

Luxury Oven Baked Fish Pie

Made fresh daily, chunks of fresh salmon, cod, smoked haddock & King prawns baked in our seasoned white wine sauce on a bed of spinach leaves topped with mash and melted cheddar cheese. £14.95

Spicy Louisiana Seafood Gumbo

A traditional recipe from New Orleans a medley of fish and shellfish with mussels, squid strips, Atlantic cod, King prawns & crevettes cooked in Chef's tomato based fish stock with Cajun spices, fresh thyme, green & red bell pepper, chorizo, celery, spring onion & courgette slices served with crusty baguette. £19.95

Seafarers Ale Battered Fresh Cod & Chips

Fresh large Atlantic cod coated in our Chefs ale batter recipe, deep fried & served with chunky chips & your choice of garden peas or mushy peas and our homemade tartare sauce. £14.50

Our Popular Rope Grown Steamed Fresh Cornish Mussels & Frites

Steamed in our Chef's white wine, garlic, onion & parsley cream sauce served with frites & Dijon mayo
½ kilo £12 one kilo £22 great to share as a starter too!

PAN FRIED BRITISH STEAKS

Our steaks are sourced from the West Country and cooked to your liking, served with your choice of chunky chips or skinny fries served with buttery fine green beans grilled plum tomato & seasoned Chestnut Mushroom with your choice of sauce: Brandy Peppercorn ~ Warm Garlic Butter & Parsley ~ Creamy Blue Cheese ~

8oz Sirloin Steak £20 ~ 8oz Fillet Steak £26 ~ 10oz Rib-Eye £23

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SIGNATURE PUB CLASSICS

Chefs Vegetarian or Vegan Dish of the Day (V or VE)

Please ask one of our team for more details to this week's vegetarian specials. £M.P.

Pan Fried Lambs Liver & Crispy Bacon

Served on creamy mash, topped with onion gravy, crispy bacon & fresh seasonal vegetable medley. £13.50

Bransbury Cumberland Sausages & Mash

Served on creamy Maris piper mash & garden peas, topped with red wine onion gravy. £12.50

Homemade Steak Burger in a Gourmet Bun

Our own recipe 8oz steak mince burger pan fried and topped with melted jack cheese, smoked bacon, sliced vine tomato, crunchy gem lettuce, French fries and your choice of sauce on the side. £13.25

Chipotle Southern Fried Chicken Steak Burger

Two chicken breast, smothered in our bread crumb recipe deep fried & served in a toasted gourmet bun with jack cheese, plum tomato, crispy gem lettuce & chipotle sauce, served with French fries. £13.75

10oz Smoked British Gammon Horseshoe Steak (GF)

Pan fried & served with chunky chips, grilled beef tomato, garden peas and two fried eggs. £13.95

Lamb Shank with Chef's Red Wine & Rosemary Jus

Slow cooked in our seasoned sauce, served with steamed vegetables & Creamy mash. £16.95

Mexican Five Bean Vegetable Chilli & Jalapeno Poppers (V) (GF)

Served with steamed rice topped with stuffed jalapeno and ramekins of grated cheddar & crème fraiche. £11.95

OUR CHEFS SPECIALS

Please Ask one of our team for today's specials, our chefs endeavour to offer more variety to your dining experience with already a menu of great choice!

LOCAL GOURMET ARTISAN PIES

A selection of award winning, locally made artisan pies, including a vegetarian/vegan option, served with creamy mash or chunky chips, seasonal vegetables and red wine gravy.

Please ask your server for today's choices. £13.50

OUR ROASTS FOR THIS SUNDAY

All our meats are locally sourced, and served with fresh steamed vegetables, roasted Maris Piper, honey roasted carrots & parsnips, homemade Yorkshire puddings, sage & onion stuffing, and a rich red wine gravy.

For more details, please ask one of our team! Served from noon until 5pm or when we run out!

British Turkey Breast £11.95 - British Roast Leg of Pork £12.95

Roast Welsh Leg of Lamb £13.50 – British Roast Beef £13.95

Choice of Three Meats £15.95 - Chefs Vegetarian Nut Roast £11.50

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.

After close and careful consultation, we have put in place measures designed to ensure the safety of our employees and our guests alike. Thank you for your support and commitment to working together to reduce the spread of COVID-19. Please remember your health and safety is paramount to us! (DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VE) Vegan see our options menu.