

# THE TRAVELLERS JOY MENU

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

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## STARTERS & SMALL PLATES

### Chefs Soup of the Day

Served with fresh baked baguette & salted butter £5.95

### King Prawns & Scottish Smoked Salmon Salad

Crunchy mixed leaves with vine tomato & cucumber topped with Chef's Marie Rose sauce served with a fresh crevette, brown baked baguette & salted butter ~ £9.95

### Oregano & Paprika Deep Fried Calamari

Fresh squid rings deep fried in Chef's crispy oregano & paprika seasoning with lemon mayo £6.50

### Rosemary & Garlic Infused Baked Camembert (v)

Full-flavoured and creamy soft ripened cheese straight from Normandie baked in the oven infused with fresh garlic & rosemary served with baked baguette & red onion chutney £6.95

### Italian Style Garlic & Blue Cheese Chestnut Mushrooms (v)

Sauté chestnut mushrooms cooked in a creamy blue cheese & garlic, olive oil, parsley butter sauce served with warm toasted baguette £7.95

### Pan Fried Gambas in Garlic and Parsley Butter *Great to 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 £9.95 ~ 12 prawns £18.95

“Please see our bar snack menu for more starter options”

## 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, cod, King prawns & crevettes cooked in Chef's fish stock with Cajun spices, fresh thyme, green & red bell pepper, chorizo, celery, spring onion & courgette slices served with steamed Quinoa £19.95

### Golden 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 £13.95

### 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 sauce  
½ kilo £12 one kilo £20 great to share! *Seasonal & available fresh daily*

## PAN FRIED BRITISH STEAKS

Our steaks are locally sourced and cooked to your liking, served with your choice of chunky chips or skinny fries served with buttery fine green beans grilled beef tomato & saute chestnut mushrooms 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**

## LOCAL GOURMET ARTISAN PIES

A selection of award winning, locally made artisan pies including a vegetarian option, served with creamy mash or chunky chips, seasonal vegetables, and red wine gravy. Please ask your server for today's choice of pies £12.95

*“Please ask one of our team for today's Chef's specials”.*

## ALEHOUSE BRASSERIES SIGNATURE PUB DISHES

### Honey Glazed Pork Steaks

Two 5oz British pork steaks pan fried in butter & honey topped with a creamy whole grain mustard sauce served with Savoy Colcannon mash £12.95

### Pan Fried Lambs Liver & Crispy Bacon

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

### Homemade Steak Burger in a Brioche Bun

Our own recipe 8oz steak mince burger pan fried and topped with melted jack cheese, smoked bacon, beef tomato, crunchy gem lettuce leaves, French fries and your choice of sauce on the side £12.95

### Bransbury Cumberland Sausages & Mash

Served on creamy Maris piper mash & garden peas topped with red wine onion gravy £11.95

### Baked Mexican Bean & Vegetable Enchiladas (v)

Corn tortillas filled with our homemade Mexican mixed bean & vegetable medley, baked in the oven topped with our creamy white sauce & melted cheddar cheese served with crème fraîche, jalapenos & salsa £13.25

### 10oz Smoked Gammon Horseshoe Steak

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

### Rosemary & Redcurrant Roasted Lamb Shank

Slow roasted lamb shank topped with a red wine, rosemary & redcurrant jus served on a quenelle of creamy mash and seasonal butter steamed vegetables £17.50

### Southern Fried Chicken Steak Burger

Fresh chicken breast smothered in our very own bread crumb recipe deep fried & served in a toasted gourmet bun with jack cheese, beef tomato, crispy gem lettuce & chipotle sauce served with French fries £13.50

### Detox Moroccan Glow Bowl (Vegan)

A Moorish spiced chick pea, roasted red pepper & tomato sauce served with quinoa, minted plant yoghurt & diced cucumber, topped with a warm a gluten free pitta bread £12.95

## ALEHOUSE BRASSERIES CRUSTACEA & MOLLUSC

### Whole Lobster Fruit Du Mer Sharing Platter & a Glass of Bubbly (Minimum 48 hours' notice)

Our Lobster seafood platter is served on crushed ice with fresh mussels, shrimp, 6 oysters, 6 crevettes, 2 dressed crabs, cockles, 2 langoustines & whelks served with dipping sauces & warm bread basket with salted butter £90

### Fresh British Oysters & Crevettes with Saltine Crackers & Chefs Dips (24 hours' notice)

6 oysters £12~12 oysters £22~6 oysters & 6 crevettes £24~12 oysters & 12 crevettes £35 *great to share!*

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.