



## Lunch

Sandwiches and Jackets available until 6pm

### Large Crusty white roll or Granary roll, all at £5.95

**Please choose from:-**

- Bacon, lettuce and tomato • Prawn and Marie-rose • Honey roast ham and Pickle
- Grated Cheddar and coleslaw • Cod fillet fish finger and tartare sauce
- Tuna and lemon mayonnaise • Sausage and red onion

**Why not add a hot bowl of our homemade soup to any of the above rolls for only an extra £1.50**

### Speciality sandwiches all served with coleslaw and fries £8.25

- Tandoori Chicken with shredded lettuce and mint yoghurt dressing served in a warm pitta bread
- Beef fillet strips pan fried with onions and mushrooms and finished with crumbled stilton served on toasted ciabatta bread
- Classic chicken club; triple decker white bread sandwich filled with chicken strips, bacon, iceberg, sliced beef tomato and mayonnaise

### Baked Jacket Potatoes £7.50

All served with mixed leaf salad and our own coleslaw please choose your filling: -

- Cheddar and Coleslaw **(v)** • Prawns in Marie-rose • Bacon cheese and beans • Chilli Con Carne and sour cream • Baked halloumi, mushrooms and red onion marmalade **(v)**
- Tuna and Melted Cheddar

### House Salads £8.95

Curly Endive, Radicchio, Oak Leaf and Lollo Rosso with chunky cucumber, tomato, red onion drizzled with our own House dressing. Please choose from the following toppings:-

- Grilled chicken slices and bacon in a honey and mustard dressing • Salmon, prawns warm new potatoes and Marie-rose • Grilled Goat's cheese, Basil oil and sun-dried tomatoes **(v)**

### House Pasta served with our own Rustic garlic bread £9.75

- Penne pasta with strips of chicken, cooked in a creamy mushroom, smoked bacon and Parmesan sauce
- Penne pasta bound in Roasted Mediterranean vegetables and tomato and basil sauce **(v)**

\*Should you have any **specific requirements allergy related** or otherwise then please let us know and we can adapt anything to suit you. Please be aware that all 14 of the registered common allergy ingredients are present or traces can be found within our kitchen.



## Starters

Homemade Soup of the day (v) **£4.75**

Deep fried mushrooms in lager batter served with a strong garlic mayonnaise dip (v) **£5.50**

Our own Scotch egg with a mustard mayonnaise dip **£5.75**

Prawns and smoked salmon on a caper salad with Marie-Rose dressing and granary bread **£6.25**

Roasted Halloumi cheese, with an olive and sun-dried tomato salad (v) **£6.75**

Sautéed mushrooms bound in a creamy balsamic and red onion sauce, served on toasted Ciabatta (v) **£6.25**

North Atlantic mussels cooked in a creamy white wine, garlic and chive sauce, served with crusty bread **£7.95**

## To share

Baked Camembert studded with fresh garlic and Rosemary. Served with toasted granary baguette slices and a red onion marmalade (v) **£7.95**

Focaccia bread topped with basil oil, sun blushed tomatoes, olives, red onion and Mozzarella (v) **£6.95**

## Mains

Breast of chicken wrapped in smoked bacon, served with a Parmesan and sun-dried tomato cream sauce **£10.95**

Roasted Cod loin drizzled with Pesto and served with a Mediterranean vegetable and prawn tagliatelle **£13.95**

Pan fried Rump of Lamb on a Ratatouille mash and served with a redcurrant gravy **£16.95**

Pork tenderloin on Thyme roasted new potatoes, served with a grain mustard, apple and cider sauce **£13.95**

Pan fried Calves Liver and onions served on fresh mash and with a rich Madeira sauce **£13.95**

Slow cooked Rack of Pork ribs, marinated in a BBQ sauce, served with our own coleslaw and

Cajun dusted fries. **Full rack £17.25 Half rack and chicken breast £16.95**

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## From the Snow Goose grill

8oz Hampshire Sirloin steak with mushrooms, onions, tomato and hand cut chips **£18.25**

6oz burger topped with fried mushrooms and onions bound in bbq sauce, bacon and melted Cheddar served with our own coleslaw and skin-on fries **£10.75**

Sriracha marinated chicken burger topped beef tomato slice and melted mozzarella, served with our own coleslaw and skin-on-fries **£10.75**

Baked Halloumi cheese, topped with red onion marmalade and mushrooms, served in a toasted Brioche bun with our own coleslaw and sweet potato fries **(v) £10.75**

Gammon steak with a fried egg and grilled pineapple slice, hand cut chips and peas **£9.75**

## Snow Goose favourites

Trio of traditional sausages on fresh mashed potato, topped with a red onion gravy and served with peas **£9.25**

Hand battered Cod fillet **OR** breaded scampi with fresh tartare sauce, hand cut chips and peas **OR** mushy peas **£12.95**

**(Fancy both?? try a mix of both Scampi and Cod – just ask!)**

Traditional Ploughman's; Mature Cheddar, Brie and thick cut Honey roast ham, with a crusty white roll, apple slices, coleslaw and Branston pickle **£9.95**

Our own Pie of the day – please ask for today's flavour... served with fresh mash and peas **£9.50**

Bolognaise pasta bake topped with Mozzarella and Cheddar cheese and served with our own rustic garlic bread **£9.25**

## Sides

Garlic Baguette	£1.75	Fries	£2.95
Cheesy Garlic Baguette	£2.50	Olives	£3.00
Chips	£2.95	Side Salad	£2.75
Cheesy Chips	£3.20	Extra Vegetables	£2.75
Cheesy chips with bacon	£3.95	Bread & Butter	£1.99
Sweet Potato Fries	£4.45	Onion rings	£2.75

At the Snow Goose we have a wine menu that will have a glass or bottle to compliment any one of our dishes, if we can be of any help in assisting your choice the Please ask. It has been known for my team to enjoy the odd glass or 2 and on occasion 3, so they will be more than happy to advise you!





## Puddings

Enjoy one of our tasty homemade puddings, the perfect finish to any meal...

Treacle sponge served with custard **£5.25**

Warm Chocolate Brownie, served with a salted caramel ice-cream **£5.50**

Our own cheesecake served with Chantilly cream – please ask for today's flavour **£5.75**

Sticky toffee sponge served with a toffee sauce and vanilla ice-cream **£5.95**

Mixed fruit Pavlova:- Mixed berries and whipped cream sandwiched between meringue nests **£5.95**

The Extraordinary Hare Sundae:-

Please ask our team what wonderful flavours our Chef will create for you today **£5.95**

A trio of Jude's ice-creams **£5.75**

A selection of Great British cheeses with celery, grapes and red onion marmalade **£8.50**

A Round of beers for the Chefs! **£8.00**



Full? ... maybe just an after-dinner  coffee or tea 

We serve fresh ground Bean coffee. We were lucky enough to find what we think is the best blend from an inspirational roaster and trust me we were up for many hours having tried a lot of coffee! The Coffee is selected from the highest quality bean, from whichever region is producing the best quality at the time of selection, by doing this we ensure a consistent high quality when roasted. Why not add a shot of your favourite tippie?

Disaronno • Tia Maria • Cointreau • Brandy • Bailey's • Jameson's

**HOT CHOCOLATE** is like a **HUG** in a **MUG**

... And we have the **BEST HUGS!**

A wide selection of **Tea Pig Tea's** available.