

# 1776

Mapplewell

## Winter Menu

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### To Start...

<b>Seasonal Soup</b> Chef's homemade seasonal soup served with a warm bread roll (GF*)	£4.75	<b>Mixed Olives &amp; Rustic Breads</b> With a green pesto, olive oil and balsamic and a chilli and sundried tomato oil (GF*)	£5.75
<b>Smoked Salmon</b> With a bloody Mary ketchup, celeriac remoulade and sour dough crispbread (GF*)	£6.50	<b>Smoked Mackerel</b> Served with a horseradish crème fraiche, mozzarella cheese and endive (GF)	£6
<b>Partridge &amp; Bacon Spring Roll</b> With pickled cucumber and a hoisin and honey sauce	£6	<b>Pickled Beetroot &amp; Feta Salad</b> With a lemon dressing and pea shoots (GF)	£5.95

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### The Main Event...

<b>Fillet of Beef Stroganoff</b> With rice, gherkins and sour cream	£16.75
<b>Pan Fried Duck Breast</b> With a blackberry and redcurrant sauce, garlic sautéed potatoes and buttered greens, served pink or cooked (GF)	£15
<b>Grilled Cod Loin</b> With a lemon hollandaise, buttered asparagus and creamy mashed potatoes	£15
<b>Pan Fried Calves Liver</b> In garlic butter served with garlic and pancetta tenderstem and creamy mashed potatoes	£15
<b>King Prawn &amp; Squid Linguine</b> In a homemade spicy tomato sauce	£14
<b>Gnocchi</b> With wild mushrooms, parsley and a white wine cream sauce	£12.50

### Pub Classics...

<b>Haddock &amp; Chips</b> Beer battered fresh fillet of haddock with homemade chips, mushy peas and homemade tartare sauce	£12
<b>Steak &amp; Ale Pie</b> Our homemade steak and ale pie with short crust pastry served with seasonal vegetables or mushy peas and a choice of potato	£11
<b>Braised Red Wine Beef Brisket</b> With creamy mashed potatoes and buttered seasonal vegetables	£13
<b>Sundried Tomato &amp; Roasted Red Pepper Linguine</b> Served with garlic bread	£11

### From The Grill...

**Steaks** cooked to your liking, served with roast cherry vine tomatoes, grilled mushrooms, onion rings, homemade chips and mixed salad leaf garnish

<b>8oz Fillet Steak</b>	£21	<b>10oz Ribeye Steak</b>	£18
<b>10oz Sirloin Steak</b>	£18	<b>16oz T-Bone Steak</b>	£21

### Chateaubriand Tenderloin for Two £50

18oz of succulent fillet steak cooked to your liking, served with roast cherry vine tomatoes, grilled mushrooms, onion rings, homemade chips, rocket leaf garnish and a choice of steak sauce

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### Sides & Extras...

Homemade chips £2.50	Beer Battered Onion Rings £2.50	Seasonal Vegetables £2.50	
Fresh Mixed Salad £2	Garlic Bread £3	Steak sauce £2	Sweet Potato Fries £2.50