

EVESHAM HOTEL

THE MENU

Olives 3.00 . Bread & garlic aioli 3.00

Starters

Beurre noisette potted shrimp, rustic bread, lemon & dill dressed micro herbs
8

Salt cured duck breast, confit leg, apple purée & redcurrant vinaigrette
8.5

Charred mackerel, roasted scallions, spring onion purée & tempura samphire
7

Sweet potato falafels, pureed & confit beets, roasted garlic & beetroot hummus
6.5

Four cheese gnocchi & vegetable ragu with parsnip crisps
7

Mains

Dressed Cornish crab salad, devilled aioli & soft boiled egg
16

Seared balsamic calf's liver, spinach mornay & French fries
15

Aromatic fish curry, coconut fried rice & garlic flat breads
15

Moroccan lamb steaks, marinated peppers, onions & tomatoes with pomegranate dressed leaves
16

Chorizo stuffed chicken Kiev, parsley & garlic roasted new potatoes, wholegrain buttered green beans
14

Miso roasted aubergines, whipped goats cheese, charred stem broccoli in chilli oil
14

Sides

Skin on fries 3.00

Hand cut chips 4.00

Loaded fries:

cheese fondue & spring onion 5.00

chilli & bbq 5.50

Chorizo roasted new potatoes 4.00

Rocket & parmesan, sun-blushed tomato tapenade 3.00

Halloumi fries & chimichurri 6.00

Bacon & cabbage 4.00

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THE MENU

Bar Snacks

Burger of the moment

12

Fish & chips, minted peas & saffron aioli

14

Buttermilk, sweet chilli chicken wings

8

Garlic ciabatta

4.5

(add mozzarella 1.5)

Polenta fish goujons, chilli & parmesan mayo

6

Smashed avocado, tomato relish & cayenne dressing on stilton loaf

8

Hot Sandwiches

Battered soft shell crab, lemon tartar & shredded gem lettuce in a pretzel bun

11

Black & blue Longhorn steak & blue cheese sub

12

Mediterranean vegetable & goat's cheese ciabatta

8

Please let us know of any food related intolerances or allergies as well as other dietary requirements.