THE POTTED PIG

AUTUMN RUGBY MENU

Two Course £45.95 or Three Course £55.95

APPETISERS

Garlic Focaccia
Alex Gooch's award winning Italian bread with olive oil & balsamic. (VG,VE)
£5.95

Marinated Olives
Mixed pitted Italian olives marinated in garlic, thyme & olive oil. (VE,GF)
£5.95

STARTERS

Welsh Rarebit
Welsh cheddar cheese & ale béchamel sauce layered on sautéed leeks & finished with pickled red onion.(VG)

Smoked Mackerel Pâté
Freshly made mackerel and horseradish pâté with pickled cucumber & dill served with toasted sourdough
(GF available)

Lamb Croquettes
Crispy lamb croquettesserved on whipped mint feta, roasted red pepper purée & toasted pine nuts.

Seasonal Soup
Made in house using seasonal fresh ingredients. Served with sourdough. Please ask for today's offerings.
(VG,GF available)

MAINS

Tender Lamb shoulder
Eight-hour slow braised lamb shoulder served with a potato rosti, a pea & asparagus fricassee, whipped mint feta, salsa verde & red wine jus.

10 oz Sirloin Steak
Sirloin steak served with triple cooked chips accompanied by a mini dressed rocket salad with crispy bacon crumb, caesar dressing & parmesan.
(£ 5.00 supplement)
Add peppercorn sauce or chimichurri £4.95

Ravioli of the Day
Large pasta parcels filled with today's offerings.
(VG & VE Available)

Tender Pork belly
Eight-hour slow cooked pork belly, served with a potato rosti, grilled tenderstem, charred corn & Calabrian nduja sauce.

Fresh Fish of the Day
Sourced daily from Ashton's fishmongers- Pan fried sea bass served with mussels in a white wine leek sauce with sauteed new potatoes & samphire.

Ox Cheek Rigatoni
Slow braised tender Ox cheek. Served in a rich ragu sauce with mushrooms, tomatoes & parmesan.

SIDES

Tenderstem broccoli
Chargrilled served al dente with shaved parmesan & toatsted pine nuts. (GF)
£5.95

Chips or Fries
Choose between hand cut triple cooked chunky chips or skinny fries. (VG)
£5.95

Seasonal Potatoes
Sautéed in garlic butter, rosemary & thyme.
(VG)
£5.95

Beer battered onion rings
homemade stack of onion rings served with garlic aioli.
£6.95

DESSERT

Sticky Toffee Pudding
Our house speciality, made using a well guarded secret recipe! Served with a warm toffee sauce & homemade luxury vanilla ice cream, (VG)

Tiramisu
Italian custard dessert, layered with espresso soaked savoiardi biscuits topped with toasted almond flakes (VG, Contains Alcohol)

Strawberry Panna cotta
A silky smooth Italian dessert made with fresh cream served with basil granita & almond crumb (GF)

Carrot & Almond Cake
Vegan carrot & almond cake served with a mixed berry compote, hazelnut praline & a scoop of sorbet (VE)

Please notify our staff of any food allergies and intolerances when ordering.
All food is freshly prepared to order, please be patient during busy periods.
While we take every precaution, we cannot guarantee that any dish is completely allergen free.
A discretionary 10% service charge is applied to all tables.

VG VEGETARIAN VE VEGAN GF GLUTEN FREE