



BOURNE VALLEY INN

STARTERS & SALADS



House Breads <i>extra virgin rapeseed oil, balsamic(v)</i>	4.50
Rosemary & Garlic Camembert <i>toasted sourdough(v)</i>	12.50
Baba Ghanoush & Flatbreads(v)	6.50
Smoked Haddock Arancini <i>coronation yoghurt</i>	7.50
Crispy Parmesan Polenta <i>pesto dip(v)</i>	7.50
Soup of the Day <i>crusty bread</i>	6.00
Duck, Pistachios & Raisin Terrine <i>piccalilli & sourdough</i>	8.00
Warm Kale, Glazed Beets & Squash Salad <i>russet apple dressing, toasted seeds(vg)</i>	7.00
<i>add grilled wood pigeon & bacon or Laverstoke Buffalomi</i>	14.00
Caramelised Onion Tart <i>goat's cheese, chicory & hazelnut crumb</i>	8.50
Potted Smoked Mackerel Pate <i>sourdough soldiers & sweet pickled cucumber</i>	8.50

MAINS

Wild Mushroom Ravioli <i>roasted pumpkin, spinach, ricotta, truffle & sage (v)</i>	15.50
Chicken Kiev <i>warm kale, garlic butter, bacon & potato salad</i>	16.50
Fish of the Day <i>(see specials)</i>	19.00
Venison Haunch <i>braised red cabbage, potato, celeriac dauphinoise & slow gin jus</i>	25.00
8oz Sirloin Steak <i>chunky chips, creamed spinach & flat mushroom</i>	30.00
Moving Mountains Vegan Burger <i>potato fries, halloumi & sriracha sauce (v)(vg)</i>	15.50
Crispy Battered Cod Cheeks <i>chunky chips, mint & pea pureé & tartare sauce</i>	17.00
Steak & Ale Pie <i>seasonal vegetables, buttered mash & gravy</i>	14.50
Calves' Liver & Bacon <i>buttery mashed potato & caramelised onion jus</i>	18.00
Beef Brisket Cheeseburger <i>battered onion rings, baby gem, fries & relish</i>	15.00
<i>add bacon</i>	1.00

SIDES Garlic Kale – Honey Roasted Pumpkin – Chilli Tenderstem Broccoli – Buttery Mashed Potato
4.00 each New Potatoes & Bacon – Celeriac Dauphinoise – French Fries – Braised Red Cabbage

SAUCES Garlic & Parsley Butter – Gravy – BBQ – Brandy & Green Peppercorn – Melted Onion Burger Relish
1.50 each

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*If you have a food allergy or intolerance query, please speak to a team member who will be happy to help.
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergies are present.
vg = vegan, v = vegetarian, gf = gluten free*