



Monsal Head Hotel

Sample A la Carte Menu

**Food served daily in both our Stables bar and Longstone restaurant –
Monday to Saturday 12 noon – 9.30pm and Sunday's 12 noon to 9pm**

*Please note that this is a sample menu - our menus change regularly and seasonally
and are supplemented by a daily specials board. On Sunday's, we serve our a la carte
menu and also a traditional roast dinner which is served in addition to our menu.*

Starters

Homemade soup served with bread and butter	4.30
Traditional French fish soup with rouille, garlic croûtes and gruyère cheese	5.10
Smoked halibut with a salsa of pickled radish, fine beans, tomato and pomegranate, rocket and toasted pumpkin seed salad	6.20
Local Gloucester old spot pork Scotch egg with homemade piccalilli and a rocket salad	5.20
Our own chicken liver pâté with homemade spiced fruit chutney cured with brandy and Madeira, served with toast	5.10
Summer vegetable salad with parmesan cheese curd and gazpacho	5.50
Cheshire cheese and horseradish soufflé with beetroot, marinated raisins & orange	6.00

Main Courses

Smoked tomato and herb risotto with breaded goat's cheese and a watercress & rocket salad	11.50
Cannelloni filled with leek and ricotta and a lightly spiced butternut squash sauce topped with stilton, pecans and root vegetable crisps - choice of salad or vegetables	11.50
Pan fried fishcakes served with wilted spinach and homemade tartare sauce choice of salad or vegetables	11.90
Roasted Cod with mussels, curried cream sauce, spring cabbage & sour cream potato salad	15.50
Braised beef, home smoked garlic mash, glazed shallots, Chantenay carrots, pancetta crisps served with a rich red wine and wild mushroom jus Perfect with a glass of bin no. 37 - 'Regaliali' Sicilian red	16.00
8 oz Bistro rump steak with field mushroom, balsamic tomato and onion rings served with a choice of chips, mashed potatoes or new potatoes	16.00
Peppercorn sauce 1.60	Brown shrimp butter 1.00

Salads - all of our salads available as a starter or main course

Parma ham and bocconcini mixed leaf salad with egg, sunblush tomatoes, basil pesto, garlic croutons and black olive crumb	6.20/12.10
Wild mushrooms, fennel & fenugreek, radish, orange and celeriac with mixed leaves	5.90/11.90
Salad of smoked haddock, mixed leaves & crumbed horseradish & herb risotto balls, topped with a poached egg	5.90/11.90
Traditional Caesar with cos lettuce, croutons, anchovies and shaved parmesan	4.90/8.20
Chicken Caesar with cos lettuce, croutons, anchovies, shaved parmesan & chicken	5.50/10.00

Side orders

Mixed salad, mixed vegetables, chips, new potatoes, mashed potatoes,	2.20
Garlic bread with cheese	2.95

All our food is freshly prepared and cooked to order, some items may incur an increased wait at busy times.

Bread selection 2.95	A bowl of mixed olives in our own marinade 2.95
Our home pickled, spiced shallots 1.20	Extra virgin olive oil & balsamic vinegar for dipping 1.20

Desserts

Lime Posset with a Summer berry compote and cranberry sorbet	5.90
Fruit crumble of the day with custard	5.00
Assortment of sorbets and locally produced ice creams	4.70
Sticky toffee pudding with butterscotch sauce and vanilla ice cream	5.00
Chocolate Nemesis with honeycomb ice cream using a combination of our own honeycomb and Hope Valley dairy ice cream	6.20
Three counties cheeseboard served with Yorkshire pepper cake, pickled celery and crackers Wensleydale - Fountains Gold, Websters - blue, Appelby's - unpasteurised Cheshire	6.20
Ferreira Tawny Port to accompany your cheeseboard	3.00 per 50ml glass

Dessert Wine - Muscat de Frontignan Château de Stony	100ml 4.50
A deliciously sweet wine from the South of France, reminiscent of candied grapes.	½ bottle 16.00

Cafetiere of freshly brewed coffee/Pot of breakfast or fruit/herbal tea/Hot chocolate 3.00 per person

Perhaps you would like a spirit or liqueur to accompany your coffee? - see the drinks menu for our full selection.

Snack Menu

6oz Cheese burger served in a rustic roll with chips and salad	8.50
Hot slow roasted belly pork, crackling and apple sauce served in a rustic roll with chips and salad	8.95
Rack of ribs glazed with homemade chilli and barbeque sauce served with sticky rice and mixed salad	12.00
Beer battered fish and chips served with mushy peas	10.00
Local Gloucester old spot pork sausages served with creamy mashed potato vegetables and a rich onion gravy	11.00

Children's Menu

Pasta and tomato sauce	5.50	Garlic bread with cheese	2.95
Pork sausages served with mashed potatoes & vegetables			5.90
Beer battered fish and chips served with mushy peas			5.90
Whole tail breaded scampi served with chips and garden peas			5.90
Battered chicken breast goujons served with chips and baked beans			5.90
Children's ice cream - 2 scoops of either vanilla, chocolate or strawberry			2.60

Lighter snacks Available from 12 noon till 5 pm

Sandwiches on white or multi-grain rustic rolls, served with crisps and salad

'Isle of Mull' cheddar cheese and pickle	5.60
Tuna mayonnaise and red onion	5.60
Warm bacon and brie	6.10
Smoked salmon, prawn, rocket with sour cream and chives	6.20

Jacket potatoes served with salad

Baked beans <u>or</u> Sour cream and chives <u>or</u> Cheddar cheese	5.20
Tuna mayonnaise with red onion	
Cheddar cheese and beans	5.50
Bacon and brie	5.90