

EVENING MENU

Gluten Free options are available on this menu as denoted GF.

Please specify if you would like a GF option to avoid confusion. We also have a separate GF menu.

Starters

CHEFS HOMEMADE SOUP OF THE DAY. With crusty bread & butter GF 6.25 (v)

PRAWN COCKTAIL. With a Marie Rose sauce, bread & butter GF 7.95

DEEP FRIED CHICKEN WINGS. Sweet chilli or bbq sauce & a side of blue cheese dressing 6.95

CHEFS PATE. Rocket and red onion chutney, served on rustic toast GF 6.55

CIABATTA GARLIC BREAD. 3.50. With cheddar or blue cheese 4.50

BOXED BAKED CAMEMBERT SHARER. With rosemary & garlic, bread & chutney GF 11.50

Mains

TAGLIATELLE PASTA. Served with chicken, chorizo, mixed veg and a smoky tomato sauce 12.95

CHEFS HOMEMADE LASAGNE. Served with garlic bread & side salad 12.95

CHEFS HOMEMADE FISH PIE. Served with a side of buttered seasonal vegetable 14.95

CHEFS HOMEMADE PIE OF THE DAY. Served with fries, peas & gravy 14.95

INN ON THE PONDS FISH & CHIPS. Served with triple cooked chips, peas & tartar sauce 12.95

BREADED SCAMPI. Served with fries, peas, tartar sauce 11.95

Steaks

HAND CUT GAMMON STEAK. With fries, mushroom, confit tomato, peas, fried egg GF 12.95

SIRLOIN STEAK. Served with fries, flat mushroom, confit tomato & peas GF 19.95

Peppercorn or blue cheese sauce 2.50

Burgers

all served with gherkin in a brioche bun, salad garnish & fries

Inn On The Ponds double burger with cheddar cheese GF 14.95

Chargrilled beef burger GF 12.95

Chicken burger GF 12.95

Jerk chicken burger GF 12.95

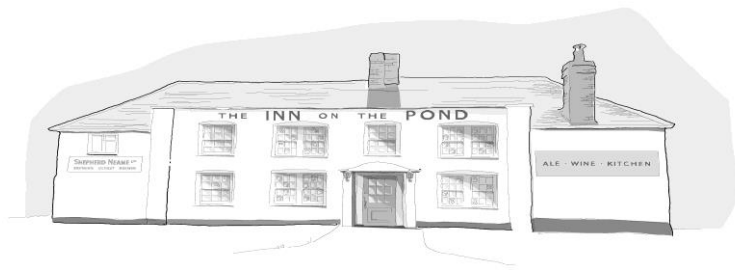
Mushroom & halloumi burger GF 12.95

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know in advance.

Fish dishes may contain bones. All weights are approximate when uncooked.

Written allergy information is available on request. V Suitable for vegetarians VG Suitable for vegans GF Gluten Free



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Salads

CAESAR SALAD. 11.45. With chicken 12.95

INN ON THE PONDS SALAD. With chicken, bacon, cherry tomatoes, croutons, apple & blue cheese dressing 12.95

Sides

Fries GF, Triple Cooked Chips GF, Sweet Potato Fries GF, Fried Halloumi GF 3.25

Onion Rings, Garlic Bread, Bread & Butter 3.25

Seasonal vegetables GF, Seasonal side salad GF 2.50

Cheesy chips GF 4.50

Desserts

CHOCOLATE BROWNIE. With ice cream, custard or cream GF 6.25

CHEFS CRUMBLE. With ice cream, custard or cream 6.25

STRAWBERRIES & CREAM. As it says, fresh strawberries & cream GF 6.25

CHOCOLATE & ORANGE TART. With ice cream, custard or cream GF 6.25

CHEESECAKE. With ice cream, custard or cream 6.25

CHEESE BOARD. 3 Cheeses, grapes, celery, onion chutney & crackers 8.95

ICE CREAM. Per Scoop 1.50 Vanilla - Chocolate - Strawberry - Salted Caramel

LEMON SORBET. Per Scoop 1.50

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