

# PETWOOD EVENING MENU

OUR MENU IS SERVED MONDAY TO SATURDAY FROM 6.00PM TO 8.45PM

## STARTERS

SOUP OF THE DAY £5.45 (V) (VE)  
Served with white or wholemeal mini loaf  
ⓐ *gluten, milk*

GLUTEN FREE OPTION AVAILABLE

SMOKED HADDOCK & SPRING  
ONION FISHCAKE £7.15  
Chive butter sauce  
ⓐ *fish, milk*

PRAWN MOUSSE & COMPRESSED  
WATERMELON £8.75  
Compressed watermelon, prawn mousse,  
cucumber  
ⓐ *crustaceans, milk*

CHILLED CONFIT DUCK THAI  
SPRING ROLLS £9.25  
Cucumber, spring onion, hoisin sauce  
ⓐ *gluten, soya, sesame*

HAM HOCK TERRINE £6.95  
Home made piccalilli, toasted brioche  
ⓐ *milk, mustard, gluten, sulphites*

CHICKPEA FRITTER £6.60 (V)  
Leaf and coconut salad, coconut dressing  
ⓐ *nuts, milk, sulphites*

MUSHROOM & RAREBIT £6.55  
Rocket and tarragon salad\*  
ⓐ *milk, mustard*

## SIDE DISHES

KOFFMANN CHIPS £3.15

\* ROASTED NEW POTATOES £3.15

\* MASHED POTATO £3.15 ⓐ *milk*

\* ROAST CAULIFLOWER, RED ONION,  
ALMONDS & CORIANDER £3.15 ⓐ *nuts*

\* SEASONAL VEGETABLES £3.15 ⓐ *milk*

PEPPERCORN SAUCE £3.15 ⓐ *milk*

COTE HILL BLUE SAUCE £3.15 ⓐ *milk*

\* VEGAN OPTION AVAILABLE

### ⓐ ALLERGEN INFORMATION

*To help our customers with food allergies, we have labelled each dish on our menu with key allergens.*

*Customers are advised to let our staff know prior to ordering if any food may cause an allergic reaction. If you would like to know the list of ingredients in a dish from our menu, please ask a member of our team who will be happy to assist you.*

(V) VEGETARIAN (VE) VEGAN

## MAIN COURSES

SEABASS FILLET £13.00  
Olive oil mash, grilled hazelnut courgettes,  
mustard dressing  
ⓐ *fish, milk, sulphites, nuts, mustard*

BEER BATTERED HADDOCK £13.75  
Koffmann chips, crushed peas, lemon,  
homemade tartare  
ⓐ *gluten, sulphites*

PETWOOD BURGER £11.40  
Brioche bun, Emmental cheese, slaw,  
Koffmann chips  
ⓐ *gluten, milk*

TODAY'S PIE £12.60  
Mash potatoes, French style peas, jus  
ⓐ *gluten, milk, egg*

SWEET MUSTARD GLAZED HAM  
& EGGS £11.50  
Ham, eggs, Koffmann chips  
ⓐ *egg, sulphites, mustard*

CHICKEN BREAST £12.90  
Honey and lime marinade, dauphinoise  
potatoes, creamed leek  
ⓐ *gluten, milk, sulphites*

FILLET STEAK £32.00  
Cherry tomatoes, flat mushroom, onion rings,  
Koffmann chips  
ⓐ *gluten*

MACARONI CHEESE & WOODLAND  
MUSHROOMS £9.90  
Mac cheese, sautéed woodland mushrooms,  
truffle oil  
ⓐ *gluten, milk*

SATAY TENDERSTEM BROCCOLI £9.75 (V)  
Grilled tender stem broccoli, satay sauce,  
quinoa, burnt lime, crushed peanuts  
ⓐ *peanuts, milk*

CHICKEN CAESAR SALAD £11.00  
Cos lettuce, Caesar dressing, croutons,  
marinated anchovies, parmesan, chicken  
ⓐ *gluten, fish, eggs, milk*

CAESAR SALAD £8.50  
Cos lettuce, Caesar dressing,  
marinated anchovies, croutons, parmesan  
ⓐ *gluten, fish, eggs, milk*

ROAST SQUASH SALAD £9.40 (V) (VE)  
Roast butternut squash, broccoli, new potatoes,  
quinoa, pomegranate dressing  
ⓐ *sulphites*

## DESSERTS

BAKED CHEESECAKE £6.45  
Citrus zest & aromatics, plum  
and sloe gin sorbet  
ⓐ *nuts, gluten, milk, eggs, sulphites*

PEANUT BUTTER & WHITE  
CHOCOLATE TART £6.45  
Raspberry jelly, raspberry sorbet,  
sugar shard  
ⓐ *nuts, egg, gluten, milk, sesame seeds*

STICKY GINGER PUDDING £6.45  
Mango cream, ginger beer syrup,  
pineapple crisp  
ⓐ *egg, sulphites, gluten, milk*

CHOCOLATE MOUSSE  
GATEAUX £6.45  
Cookie crumble, vanilla chantilly,  
toasted hazelnuts, vanilla tuile  
ⓐ *milk, gluten, eggs, nuts*

ORANGE JELLY £6.45 (VE)  
Cardamom infused fruits  
and a spiced mint syrup

ICE CREAMS & SORBETS £6.45 (V)  
A selection of ice creams and sorbets,  
please ask for details of current flavours  
ⓐ *milk, eggs*

CHEESEBOARD (V)  
A selection of British cheeses,  
crackers, celery, chutney  
ⓐ *milk, gluten, celery, sulphites*

GLUTEN FREE OPTION AVAILABLE

CHOOSE FROM:

Lincolnshire Poacher, Cote Hill Blue,  
Cornish Brie, Smoked Applewood  
2 cheeses £6.45  
3 cheeses £7.50  
4 cheeses £8.65

*You may be aware there is a national skills shortage across the hospitality industry. Sadly we are affected by this and are struggling to recruit the staff we need to operate at our usual capacity. We have therefore taken the difficult decision to reduce our menus and service times in order to maintain the level of service that our guests expect of us and which we wish to deliver.*

# PETWOOD BEVERAGE MENU

## BEERS

Carling £2.05 • £4.10  
San Miguel £2.40 • £4.75  
Guinness £2.45 • £4.85  
Worthington's £2.00 • £3.95  
Petwood Bomber/Gold £2.30 • £4.60  
Batemans XB £2.25 • £4.50  
Peroni £4.30  
Peroni Gluten Free £4.60  
Corona £4.20

## CIDERS

Aspall's £2.15 • £4.25  
Old Mout Cherries & Berries £4.95  
Old Mout Kiwi & Lime £4.95

## CHAMPAGNE & SPARKLING WINE

(125ml • Bottle)  
Champagne Collet £10.00 • £53.50  
Sacchetto, Favola Prosecco DOC,  
Italy NV £6.50 • £29.75

## RED WINES

(175ml • 250ml • Bottle)  
Tierra Antica Merlot, Central Valley, Chile  
£5.60 • £7.65 • £23.00  
Opal Ridge Shiraz Cabernet, Australia  
£5.50 • £7.50 • £22.00  
El Camino Malbec, Mendoza, Argentina  
£6.00 • £8.10 • £24.00  
Il Pumo Primitivo, Italy  
£6.50 • £9.00 • £26.00  
Rioja Crianza, Spain  
£7.10 • £9.60 • £29.00

## WHITE WINES

(175ml • 250ml • Bottle)  
Tierra Antica Sauvignon Blanc, Chile  
£5.60 • £7.65 • £23.00  
Novita Pinot Grigio, Sacchetto, Italy  
£5.70 • £7.70 • £23.25  
Opal Ridge Semillion Chardonnay, Australia  
£5.50 • £7.50 • £22.00  
Faultline Sauvignon Blanc, Marlborough,  
New Zealand  
£7.10 • £9.60 • £29.00

## ROSÉ WINES

(175ml • 250ml • Bottle)  
Novita Pinot Grigio IGT Blush, Veneto, Italy  
£5.75 • £7.70 • £22.50  
Sunset Point Zinfandel Rosé  
£5.50 • £7.30 • £22.00

## SPIRITS

(From £3.40 - £5.50 per 25ml measure)  
**Vodka** - Smirnoff Vodka, Grey Goose  
**Gins** - Gordons, Bombay Sapphire, Hendricks  
**Flavoured Gins** - Pin Gin (selected flavours)  
**Whiskeys** - Bells, Jamesons  
**Malt Whiskeys** - Glenmorangie, Glenlivet,  
Talisker, Glenfiddich, Dalwhinnie  
**Rum** - Bacardi, Lamb's Navy, Morgan Spiced  
**Port** - Cockburn's Ruby, Taylor's Vintage  
**Aperitifs** - Baileys (50ml), Pimm's (50ml),  
Amaretto, Tia Maria, Martini, Pernod, Cointreau,  
Drambuie, Southern Comfort,  
Noveltea (selected flavours)

## SOFT DRINKS

Pepsi/Diet Pepsi/Lemonade £1.50 • £3.00  
Appletiser £3.30  
Hartridges (selected flavours) £3.20  
Britvic Juices £2.25  
Fevertree Tonics £2.60  
Still Water/Sparkling Water £2.00

## TEA & COFFEE

Pot of tea with milk £2.50  
Pot of herbal teas (selected flavours) £2.75  
Cafetière coffee with milk £2.95  
Cafetière coffee with cream £3.25  
Cafetière coffee with a refill £3.95  
Cappuccino £3.50  
Latte £3.50  
Espresso £2.50  
Double espresso £3.50  
Flat white £3.00  
Americano £3.00  
Mocha £3.00

## WHY NOT TRY?

As the evenings draw in and the temperature falls, why not enjoy one of our wonderfully decadent hot chocolates or warm alcoholic beverages?

PETWOOD CLASSIC HOT  
CHOCOLATE £3.00

DELUXE HOT CHOCOLATE £4.00  
Whipped topping, mini marshmallows  
and a Biscoff biscuit

CHILDREN'S DELUXE HOT  
CHOCOLATE £3.00  
Whipped topping, mini marshmallows  
and a gingerbread man biscuit

BAILEYS HOT CHOCOLATE £6.50  
Rich hot chocolate with a shot of Baileys  
served with a Baileys biscuit

COINTREAU HOT CHOCOLATE £6.00  
Rich hot chocolate with a shot of Cointreau  
served with an orange matchstick

TIA MARIA HOT CHOCOLATE £6.00  
Rich hot chocolate with a shot of Tia  
Maria served with an Amaretti biscuit

AMARETTO HOT CHOCOLATE £6.00  
Rich hot chocolate with a shot of  
Amaretto served with an Amaretti biscuit

CRÈME DE MENTHE HOT  
CHOCOLATE £6.00  
Rich hot chocolate with a shot of Crème  
De Menthe served with a mint thin

LIQUEUR COFFEE £6.00  
Ask our waiting staff for our range of  
liqueur coffees for your perfect after  
dinner accompaniment.

Please ask our waiting staff if you have  
any allergies or dietary requirements or  
require a lactose free substitute.

## GRATUITIES POLICY

The hotel is committed to the code of best practice on gratuities. All cash and card gratuities go to the staff. We do not add a service charge, believing that good service will be recognised entirely at our customers' discretion and without expectation.

Any gratuities collected are equally divided among all staff (and exclude the General Manager and Directors) according to hours worked each month. We believe that every role in the business contributes to your experience and therefore every member of staff should share in it equally. The Company does not take any administrative deductions.

Our team thanks you for your kindness and generosity.