

The LINDEN

RESTAURANT BAR ROOMS

STARTERS

Ham hock terrine, homemade piccalilli, garlic crostini GFA	9
Crispy coated hens' egg, asparagus, hollandaise sauce	9.5
King prawn cocktail, little gen lettuce, Marie Rose sauce GFA	9.5
Chefs soup of the day, please see waiter for advice	7
Caesar salad, crisp gem lettuce, anchovies, croutons, parmesan, Caesar dressing	8.5
Baked camembert, roasted smoked garlic, rosemary, crusty bread GFA/V	12
Cured Scottish Salmon, ginger, wasabi V	9.5

ROASTS

Black treacle cured sirloin of Herefordshire beef	22
Roast Suffolk pork loin with crackling	17
Roast rolled breast and leg of chicken	15
Vegetarian roast dinner V/VG	17

All served with roast potatoes, parsnip, carrots, braised red cabbage, cauliflower cheese, Yorkshire pudding, gravy.

MAINS

Pear, goats cheese, caramelised onion tart tatin, dressed roquette V	18
Tagliatelle Arrabiatta, Tomato, basil, olives, coriander, crushed chilli, garlic V/VG	17
Roasted cod loin, braised puy lentils, vichyssoise	19

STEAKS GF

8oz Herefordshire rib eye	28	8oz Herefordshire sirloin	28
10oz Herefordshire rump	25	8oz Flat Iron	21

All served with roasted vine tomatoes, garlic and thyme mushrooms triple cooked chips.

Sauces GF - Peppercorn, Blue cheese and Port, Bearnaise 1.95

SIDES

Mixed summer vegetables V/VG	5	Braised red cabbage V/VG/GF	5
Wilted spinach V/VG/GF	5	Triple cooked chips V/VG/GF	5
Mashed potatoes V/GF	5	Truffle and parmesan chips V/GF	8
Truffle mashed potatoes V/GF	8	French fries V/VG/GF	5
Tender stem Broccoli V/VG/GF	5	Sweet potato fries V/VG/GF	6