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*“One cannot love well...
if one has not dined well”*

VIRGINIA WOOLF



For Starters...

PRAWN COCKTAIL

With bloomer and butter

SOUP OF THE DAY

See our chalkboard for today's choice.

With crusty bread and butter

POTTED PORK AND REAL ALE PÂTÉ

Pork, chicken liver and real ale pâté with an apple and ale chutney and toasted bloomer

CRISPY FOUR CHEESE RAVIOLI (V)

With crisp salad and a tomato and herb dip

A Game for Two

BOXED CAMEMBERT (V)

Baked camembert with rosemary and honey, served with crusty bread and an apple and ale chutney

The Main Attraction

WEXFORD CHICKEN

Grilled chicken breast topped with mushrooms, creamy peppercorn sauce and melted Stilton, with chips and peas

SMOKED HADDOCK MORNAY

Grilled haddock with mustard mash, wilted spinach, samphire, Mornay sauce and a poached egg

8OZ* SIRLOIN STEAK

Served with chips, peas, half a grilled tomato and onion rings[^]
(£3 supplement)

WILD BOAR AND PULLED BEEF BRISKET COTTAGE PIE

Topped with sweet potato mash, served with a medley of green vegetables and cauliflower

FAUX FISH AND CHIPS (V)

Hand battered halloumi with chips, mushy peas and tartare sauce

Sweet Sensations...

DOUBLE CHOCOLATE FUDGE CAKE

Served warmed or cold with custard, Cornish vanilla ice cream or cream

ETON MESS

Wild blueberries, raspberries, crunchy meringue, Cornish dairy vanilla ice cream and whipped cream

GINGERBREAD AND CARAMEL CHEESECAKE

With Cornish vanilla ice cream or whipped cream

OLD FASHIONED TREACLE TART

Served warmed or cold with custard, Cornish vanilla ice cream or cream



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Boxed Camembert is a sharing starter for two and no additional starter may be ordered with this dish. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Upon request, our staff will be happy to supply further information regarding the ingredients in our foods and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you. (V) These dishes are suitable for ovo-lacto vegetarians, whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-product kitchen environment. (*) All weights are approximate uncooked weights. Meat and poultry dishes may contain bone, fish and shellfish dishes may contain bone and shell. Dishes may contain traces of alcohol. Although we try we cannot guarantee all products are GM free. All prices include VAT at the current applicable rate. All items are subject to availability and may need to be substituted due to circumstances out of our control. Set menu is available between the 9th and 15th February 2015.