

Racehorses Hotel

Lunch:

Monday to Friday 12.00 - 2.00pm

Saturday & Sunday & Bank Holidays 12.00 - 3.00pm

Evening:

6.00 - 9.00 pm

Please Note: - All our food is freshly prepared and cooked to order
- Please be patient

Starters

<u>Home-Made Soup of the Day (ask the staff)</u>	£3.95	<u>Deep-fried White Bait</u>	£5.25
<i>Served with a mini tin loaf roll and butter</i>		<i>Served with a homemade tartar sauce</i>	
<u>A Grilled Stack of Haggis and Black Pudding</u>	£5.50	<u>Tear & Share Garlic Bread</u>	£5.95
<i>Served on a bed of mixed leaves and a peppercorn sauce</i>		<i>Served with balsamic vinegar, & extra virgin olive oil</i>	
<u>Home-Made Gentleman's Pâté</u>	£5.75	<u>Warm Bread & Mixed Olives 2 share</u>	£5.95
<i>Chicken liver pâté & a slice of stilton, cumberland sauce and warm toasted bread</i>		<i>Media Barra gallega, mixed pitted olives (African Spice & Provence) with balsamic vinegar</i>	
<u>Home-Made Duck Spring Rolls</u>	£5.95		
<i>Served with a hoï sin sauce</i>			

Main Courses All our meat is supplied locally - All stated weights are uncooked

<u>Local Rare Breed Crispy Belly Pork</u>	£12.95	<u>Stuffed breast of lamb</u>	£12.75
<i>Served with black pudding mash & apple sauce *</i>		<i>Breast of lambs stuffed with red onion sausage meat served on a bed of mashed potato, seasonal vegetables and mint gravy,</i>	
<u>Liver & Bacon</u>	£9.75	<u>Vegetable Curry of the Day (V)</u>	£8.95
<i>Served on a bed of mashed potatoes with a red wine onion & mushroom gravy with seasonal vegetables</i>		<i>Served on a bed of basmati rice with naan bread</i>	
<u>The Great British Menu - Yorkshire Lamb Hot Pot</u>	£12.50	<u>House Special, Chicken Chow Mein</u>	£9.75
<i>Served with seasonal vegetables</i>		<i>Served with prawn crackers</i>	
<u>12oz Sirloin Steak</u>	£17.95	<u>Honey & Mustard Chicken (G)</u>	£11.25
<i>Served with crispy onion rings, tomato & mushrooms *</i>		<i>Skinned & boned breast, butterfly, marinated in honey & wholegrain mustard served with a cream sauce *</i>	
<u>Deep Fried Breaded Scampi</u>	£9.75	<u>Deep Fried Battered Haddock</u>	£9.75
<i>Served with homemade tartare sauce *</i>		<i>Served with homemade tartare sauce *</i>	
<u>14oz Gammon Steak</u>	£11.95		
<i>Choice of Egg or Pineapple (G) *</i>			
<u>Traditional Steak & Ale Pudding</u>	£9.75		
<i>Made with suet pastry, topped with a rich gravy *</i>			

* Unless Stated - Meals are served with seasonal vegetables, chips, new or mashed potatoes

Side Orders

<u>Selection of vegetables or Side Salad</u>	£1.95	<u>Portion of Chips, New Potatoes or Mashed potatoes</u>	£1.95
<i>(Selection of seasonal produce)</i>		<u>Soft Roll & Butter</u>	£0.95
<u>Onion Rings</u>	£1.95		
<u>Steak Sauces - Stilton, Peppercorn, or Diane</u>	£2.25		

*** Please order at the bar with your table number ***

Children's Menu (Including a "Robinsons" Fruit Shoot)

Fish Fingers & Chips **	£5.25	Chicken nuggets & Chips **	£5.25
Sausages & Mash **	£5.25	Children's Ice Cream	£1.95

** Served with vegetables, beans or peas

Desserts Board

Desserts from	£4.95	Ice Cream	£3.95
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Tea & Coffee (By the cup)

Tea	£1.65	Herbal Tea (Fruit or Peppermint)	£1.90
Earl Grey Tea	£1.90	Coffee Black or White	£1.65
Cappuccino	£1.90	Hot Chocolate	£1.90
Vienna Melange	£1.90	Espresso Choc	£1.90

WATER

Large Bottle * (750ml)	£2.00	Small Bottle * (330ml)	£1.40
Lightly Sparkling Natural Spring Water		Lightly Sparkling Natural Spring Water	
Natural Still Spring Water		Natural Still Spring Water	

Large Bottles of Still or Sparkling Water (750ml) only £2.00

*Please note it is intended as a guide only, as the ABV of a wine can vary from vintage to vintage.

White Wine (Bottle & By the Glass)				Red Wine (Bottle & By the Glass)			
Pinot Grigio				Merlot			
(12.0%)	175ml	250ml	Bottle	(12.5%)	175ml	250ml	Bottle
	£3.70	£5.00	£14.45		£3.70	£5.00	14.45
(Very dry, delicate subtle white)				(Juicy, medium bodied, fruit-let reds)			
Fresh, crisp with subtle notes of citrus and pear fruit				Smooth, medium-bodied wine with ripe red fruit flavours and excellent length			
Chardonnay				Shiraz			
(13.0%)	175ml	250ml	Bottle	(13.5%)	175ml	250ml	Bottle
	£3.70	£5.00	£14.45		£3.70	£5.00	14.45
(Juicy, fruit-driven, ripe whites)				(Spicy, peppery, warming red)			
A crisp style with a fresh, yet ripe lemon character with no oak ageing				Medium-bodied and fruity with raspberry. Cherry and plum, complemented by vanilla spice			
Sauvignon Blanc				Rioja			
(13.0%)	175ml	250ml	Bottle	(12.5%)	175ml	250ml	Bottle
	£4.40	£5.95	£16.95		£3.70	£5.00	14.45
Nobilo - New Zealand Dry, herbaceous or aromatic whites)				Piedra del Rayo - Spain 2009 a vibrant, medium-bodied Rioja			
Fresh and crisp with classic characters of gooseberry and tropical flavours. Excellent weight and mouth feel and a dry, lingering finish				Aromas of light berry fruit lead the way to a rich plummy palate. The balance of juice fruit and the soft tannins makes this Rioja a great all-rounder at the table			
Colombard Sauvignon				Rosé Wine (Bottle & By the Glass)			
Cinsault Rosé							
(11.5%)	175ml	250ml	Bottle	(12.0%)	175ml	250ml	Bottle
	£3.70	£5.00	£14.45		£3.70	£5.00	£14.45
France (Dry, elegant white wine)				France (Dry, elegant rosé wine)			
Aromatic and crisp with a light body and refreshing finish				Slightly drier in style, full of fresh summer berry fruit aromas			

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