

# The PARRS WOOD

## Main Menu

### STARTERS

**Homemade Soup of the Day** £3.95

All our soups are made fresh in house and served with a crusty bread roll and butter. Please ask for details.

**Garlic Mushrooms** (V) £4.25

Sautéed mushrooms served on a garlic croute, drizzled in a white wine, garlic and cream sauce.

**Chicken Satay Skewers** £4.95

Juicy strips of chicken breast skewered and marinated in our homemade satay sauce, served with a sweet chilli and soy sauce dip and crisp dressed side salad.

**Crayfish Tail Cocktail** £4.95

Crayfish tails served on a bed of iceberg lettuce and dressed with our homemade cocktail sauce, served with buttered brown bread.

**Bruschetta** (V) £4.45

Topped with a mix of tomatoes, garlic and fresh basil, served on a bed of continental salad.

**Asian Pinch Salad** £5.25

King prawns marinated in our special recipe spice marinade, served on a bed of chilli infused egg noodles.

### PUB CLASSICS

**Chicken Tikka Massala** (🌶️) £9.45

Chunks of chicken breast prepared to our own recipe, using only the finest spices to create a unique flavour, served with fragrant rice, naan bread, poppadom and a dip of mango chutney.

**Chilli Con Carne** (🌶️🌶️) £9.45

Homemade chilli con carne, medium hot, topped with jalapeños, served with white rice and nachos, and a dip of sour cream.

**Honey Roast Ham & Eggs** £9.95

Slices of thinly sliced ham, topped with two fried eggs, served with home cooked chips and garden peas.

**Homemade Pie of the Day** £9.95

Please ask your server for todays pie.

**Steak & Ale Pie** £9.95

Chunks of prime beef cooked in a cask ale, onion, mushroom and carrots, prepared on the premises to our own recipe, topped with puff pastry, and served with home cooked chips or mash, and seasonal vegetables.

**Pasta of the Day** (V) £9.95

Please ask your server for todays pasta.

**Italian Chicken** £9.95

Grilled chicken breast smothered in tomato and basil sauce, topped with melted cheese, served with home cooked chunky chips and a crisp dressed side salad.

**Hand Beer Battered Cod** £10.95

12oz Hand beer battered cod fillet, deep fried in our own recipe beer batter, finished with lemon and sea salt, served with homemade mushy peas, tartare sauce and chunky chips.

### CHEF INSPIRED DISHES

**Beef or Mushroom Stroganoff** (V) £10.95

Famous Russian dish; Juicy strips of beef or mushrooms cooked in a paprika, brandy, cream and lemon juice, served with rice and garlic bread.

**Slow Roasted Belly Pork** £10.95

Belly pork marinated in our special marinade, then slowly oven roasted, served with mashed potato, braised savoy cabbage and apple & onion velouté.

**Chorizo & Garlic Stuffed Chicken** £11.45

Whole chicken breast stuffed with chorizo and garlic wrapped in pancetta, served with a spiced tomato and Parmesan risotto with roasted red peppers, sundried tomatoes and red pesto cream sauce.

**Lamb Henry** £14.95

Slow roasted shoulder of lamb in a rich mint sauce, served with roasted parsnips, spring onion mash and seasoned vegetables.

**Seafood Linguine** £11.95

King prawns, salmon and calamari in a lemon, tarragon, tomato and cream sauce, tossed in linguine, served with a crisp dressed side salad and garlic bread.

**Chicken & Pancetta Carbonara** (V) £11.95

Strips of chicken breast and pancetta cubes in a creamy carbonara sauce, folded into fresh cooked pasta and served with a side salad and garlic bread. **Also available as vegetarian option**

**Seabass** £11.95

Pan-fried fillet of seabass, served on a bed of crushed potatoes and seasonal vegetables, finished with a lemon and spring onion creamy sauce.

**Parmesan Herb Crusted Cod** £12.45

Cod fillet, coated in parmesan herb crust, oven baked, served with a Stilton mash, oven baked cherry vine tomatoes, balsamic glaze and a cream cheese sauce.

**Fillet of Salmon** £13.45

Pan-fried fillet of salmon, served on a bed of roasted spinach and a roasted red pepper risotto, finished with our own special hollandaise sauce.

**Spanish Paella** (V) (🌶️) £12.95

A choice of three options; Either fish, chicken & chorizo or vegetarian option, cooked with peppers and onions in a rich white wine and chilli infused sauce, tossed in authentic paella rice, served with a salad garnish and crusty bread.

**Duck Breast in Brandy Orange Sticky Sauce** £14.95

Gressingham duck breast in our own brandy orange sauce, served with roasted parsnip strips, pan-fried courgettes and crushed new potatoes.

**TWO COURSES**  
*for*  
**£9.95 PER PERSON\***

*All day Monday to Thursday, and Friday 12pm til 5pm  
choose a main from the pub classic menu  
and either a starter or dessert*

**\*Excluding all Bank Holidays**