

The New Conservatory Restaurant Menu

Nibbles

Houmous & Flatbread (v) - 3.95 Olives (v) - 3.95 Garlic Ciabatta (v) - 3.95

Small Plates

Homemade Soup of the Day (v)

Rustic Ciabatta
4.45

Chilli Calamari
Alioli Dip
6.45

Panko Halloumi (v)
Sweet Chilli Dip
6.45

Chicken Liver Pate
Sourdough and Home Made Chutney
6.45

The New Conservatory Nachos (v)
Homemade Tortilla Chips loaded with Cheddar Cheese,
Guacamole, Salsa, Sour Cream, Spring Onions and Jalapenos
5.95

{ +Add Pulled Brisket 1.50 }

Tomato & Mozzarella Gnocchi (v)
Tomato & Mediterranean Vegetable Sauce
5.95

Homemade Vegetable Spring Rolls (v)
Sweet Chilli Dip
5.45

Garlic & Thyme Mushrooms (v)
Toasted Ciabatta
5.95

Smoked Salmon & Prawn Salad
Crème Fraiche
6.45

Homemade Smoked Haddock Fishcake
Smoked Haddock, Spring Onion & Mash
Potato Fishcake, served with White Wine
Sauce and Caramelised Lemon
6.95

Seared Fillet Steak
Rocket, Balsamic & Parmesan shavings
7.95

Mains

Homemade Lasagne

Garlic Ciabatta
11.95

Chicken Caesar Salad
Baby Gem, Bacon, Parmesan, Croutons
and Caesar Dressing
10.95

{ +Add Anchovies 1.00 }

Sausage & Mash
Spring Onion and Savoy Cabbage Mash,
Caramelised Onion and Red Wine Jus
11.95

Mushroom & Black Truffle Tortellini (v)

Wild Mushroom and White Wine
Cream Sauce
14.95

Pan Fried Lamb Rump
Fondant Potato, Roasted Carrots, Peas
and Mint Gravy
17.50

8oz Sirloin Steak

Chargrilled with Hand Cut Chips, Tomato,
Mushroom and Pepper Sauce
18.95

Smoked Haddock Risotto

Parmesan Shavings
13.95

Chicken, Chorizo & Thyme Risotto

Parmesan
12.95

Homemade Steak & Ale Stew Pot

Topped with Cheese Mash
Served with Green Beans, Roast Carrots
and Tenderstem Broccoli
14.95

Fish and Chips

Ale Battered Haddock, Hand Cut
Chips, Mushy Peas and Tartar Sauce
13.95

Pan Fried Sea Bass

Sauteed New Potatoes and Asparagus
Dill White Wine Cream Sauce
15.45

Chilli & Ginger Stir Fry (v)

Mange-tout, Red Onion, Spring Onion,
Baby Corn, Tenderstem Broccoli, Pok Choi,
Egg Noodles and Soy Sauce
11.95

{ +Add Chicken Breast 2.50 }

Cajun Chicken Skewer

Fries and Mint Yoghurt Dip
12.95

Warm Goats Cheese Salad (v)

Walnuts, Beetroot and Balsamic
11.95

Smoked Salmon & Prawn Mixed Salad

Capers and Chive Crème Fraiche
12.95

Sides

Fries (v) £2.95

Buttered Tenderstem Broccoli (v) - 3.75

Ale Battered Onion Rings (v) - 2.95

Mac & Cheese (v) - 3.95

Dressed House Salad (v) - 2.95

Sweet Potato Fries (v) - 3.95

HOMEMADE BURGERS

{ All served with Fries. Upgrade to Sweet Potato Fries for 1.00 }

House Burger

Beef Burger with Lettuce, Beef Tomato,
Red Onion and Tomato Relish
10.50

Halloumi Burger (v)

Crispy Battered Halloumi with Lettuce,
Beef Tomato, Red Onion and Sweet Chilli
11.95

Chicken Burger

Lettuce, Beef Tomato, Red Onion,
Mayonnaise and Homemade 'Slaw
11.95

Bacon Cheese Burger

Lettuce, Beef Tomato, Red Onion
and Tomato Relish
11.95

Vegan Burger (v)

Lettuce, Beef Tomato, Red Onion and
Tomato Relish
10.50

Extra Toppings:

Monterey Jack Cheese, Fried Onions or Bacon
1.50 Each

Due to the presence of recognised allergens in our venue, there is a possibility that traces may be found in any of our food or drink items. Allergen information is available on request. (v) indicates vegetarian dishes. Vegan dishes available on request. Some fish bones may be present in some fish dishes.