



Motte & Bailey

Day Menu

DAY MENU

MAINS

Soup of the day, toasted sourdough (V)	£8
Crispy goats cheese, Asian salad, ginger, sesame, toasted hazelnuts (V)	£14
Shetland mussels, cream, garlic, parsley lemon	£18
Bailiffgate burger, sourdough bun, chilli jam, crisp pancetta, Monterey Jack cheese, our own burger sauce, fries	£18
Avocado and spinach salad, chilli oil, pickled fennel, toasted pine nuts, goats cheese fondant, rye (V)	£14
French toast, Nduja, fried eggs, cheese glaze, chilli oil	£16
Beer battered cod, hand cut chips, Bailiffgate mushy peas, tartare sauce, lemon	£19
Confit duck leg, warm new potato and spring onion salad, cucumber, coriander	£25
Pan seared 8oz rump steak, served pink, hand cut chips, peppercorn sauce, rocket and parmesan salad	£22

SIDES

Triple cooked chips	£5
Fries	£4
Bailiffgate salad, basil dressing	£5
Artisan breads, olive oil, balsamic	£4.50

TO FINISH

Cinnamon and almond cake, poached plums	£8
Sticky toffee pudding, salted caramel sauce, vanilla bean ice cream	£9
Double chocolate brownie, cinder toffee, chocolate sauce	£9
Selection of 3 artisan cheeses <i>(Please ask for today's selection)</i>	£13

[V] Vegetarian – Please inform your server of any allergies or dietary requirements before ordering. While we take all reasonable steps to avoid cross-contamination, we cannot guarantee that any of our dishes are completely free from allergens. A discretionary 12% service charge will be added to your bill. All prices are inclusive of VAT.

