

Pony & Trap

Country Pub / Restaurant

Lunch Menu

To Start

Curried Cauliflower Soup with Parmesan & Crusty Organic Bread

Duo of Homemade Gravalax & Chew Valley Smoked Salmon with Capers, Cucumber & Lemon

Vine Tomato & Italian Buffalo Mozzarella with Basil Oil & Green Tomato Chutney

Chew Valley Smoke House Smoked Salmon with Lime, Capers & Pickled Cucumber

Home Cured Bressola with Lemon, Olive Oil and Rocket

Goats Cheese, Smoked Bacon & Cherry Tomato Tartlet on Parmesan Salad

Mains

Rabbit Stew with Smoked Bacon, Baby Onions & Wild Mushrooms & Mustard

Gloucester Old Spot Pork Chop with a Herb Crust, served with Onion Soubise, Apple Sauce & Gravy

Baked Fillet of Smoked Haddock with a Parmesan & Herb Crust with a Mustard Cream Sauce

Stuffed Leg of Free Range Devon Chicken with Broccoli & Stilton Puree & Mustard Cream

Homemade Beef & Wood Roasted Red Pepper Lasagne with Homemade Chips & Salad

Warm Tart of Portabello Mushroom, Cherry Tomato & Smoked Cheddar

Homemade Beef Burger on Ciabatta with Homemade Chunky Chips & Chutney

Baked Whole Marinated Mackerel with Lemon Peperonata, Rocket & Toasted Pine Nuts

Home Cooked Glazed Ham, Pony & Trap Free Range Egg & Chips

Glazed Ham, Rare Roast Beef, Cheddar or Stilton Ploughman's with Pickles & Organic Bread, Balsamic
Onion & Homemade Coleslaw

All main courses served with Sautéed Potatoes unless stated otherwise
See the blackboard for our selection of Homemade Desserts