



The Neeld Arms Set menu choices

Two Courses £20.00

Starters

Soup of the day (French onion with toasted croutons, spicy tomato,

Fresh baby spinach and potato and Leek, potato and chive)

Mushroom, stilton and garlic pepper pot

Smoked haddock smokies

Brie, coated in breadcrumbs and deep fried, served with cranberry

sauce

Home-made chicken liver, port and brandy pate with onion marmalade

served with toast

Tomato, buffalo mozzarella, fresh basil and olive oil

Homemade potted prawns with melba toast

Anti-Pasta plate, parma ham, mixed salami's and olive tapenade

Portobello mushroom stuffed with tomato and spicy Mexican cheese

Crayfish tails on leaves with a bloody Mary dressing



Mains

Chicken

Hot and Spicy Cajun chicken, served on dressed salad with croutons
and salsa

Chicken breast wrapped in bacon with mozzarella and BBQ sauce
Fresh tagliatelle topped with chicken and cooked with cream, garlic
and peppers

Hot chicken and bacon Caesar salad served on dressed leaves with
croutons and fresh parmesan

Neeld Arms pie (one option only)

Beef and green peppercorn

Beef and horseradish

Beef and ale

Steak and Kidney

Chicken, ham, mushroom, and cider



Meat

8oz West country Sirloin steak with chips, onion rings,
grilled tomato and mushrooms (£4 sup)

Medallions of pork pan fried with stilton, garlic and cream on crushed
new potatoes

Toulouse sausages on mash with onion gravy

Slow roasted lamb shank on mash with port sauce and parsnip crisps
(£2 sup)

Lamb rump, roasted pink served on a potato and bacon rosti with a
port sauce (£4 sup)

Local venison steak, pan fried with spicy garlic, tomato and chilli
butter (£4 sup)



Fish

Grilled Salmon supreme with capers, prawn and chive butter
Smoked haddock and spring onion fishcake on leaves with a beetroot
and horseradish dressing

Fresh Sea-bass, baked whole with cherry tomatoes, butter and pesto
(£2 sup)

Chunky cod loin pan fried with a white wine, cream mature cheddar
and prawn sauce

Vegetarian

Large flat mushrooms with ricotta, sun dried tomato baked and served
on dressed leaves

Wild mushroom Tagliatelle

Tomato mozzarella and fresh basil puff pastry tart

Asparagus and baby spinach pancakes topped with gruyere cheese

Grilled Halloumi on dressed salad with caramelised tomato and chilli
chutney

The Need Arms