

Brunch

Belgian Sweet Waffles topped with whipped cream, fresh berries & chocolate sauce G, E, S, M	12	“No Ordinary Eggs Benedict” with bacon, mushrooms & poached eggs served with hollandaise sauce G, E, M, SO (may contain SE)	12
Brunch Burger grilled 4oz beef patty, bacon, cheese, potato rosti & fried egg on a toasted brioche bun G, E, S, M (may contain SE)	13		
Kippers & Poached Eggs grilled kipper with two poached eggs, crispy potato rostis & dill hollandaise sauce E, M, F	12		

Starters

Roasted Pepper & Tomato Soup cheese garlic bread V <small>G, M, C</small>	7	Scotch Egg homemade with Nduja, served with aioli & homemade pickle <small>G, E, C, MU, SO</small>	10
Crispy Pork Belly Bite atop a rich nutty brown cauliflower purée, with parsnip & chive oil <small>M, C</small>	8	Pistachio Crusted Chicken Liver Pate with toasted brioche & onion chutney <small>E, M, N, SO</small>	8
Ragu Arancini beef and mozzarella risotto balls with tomato & basil purée served with pesto sauce <small>G, E, M, C</small>	9	Chicken Bon Bon Asian slaw salad & sweet chilli dressing <small>G, E, S, M, C</small>	9
Wild Mushroom Arancini risotto balls with wild mushroom, parmesan, tomato & basil purée served with pesto sauce V <small>G, E, M, C</small>	8	Fried Calamari Salad mango salsa, apple slaw & garlic lime dressing <small>G, M, MU, MO</small>	9
Smoked Fishcakes served with dill hollandaise sauce, poached egg & asparagus <small>G, E, F, M, C</small>	12		

Burgers All served with brioche buns & fries

“No Ordinary” chargrilled 7oz prime beef patty stacked with tender pulled pork, melted cheese, lettuce, beef tomato & our house BBQ sauce <small>G, E, F, S, M, MU, SO</small>	20	BBQ chargrilled 7oz prime beef patty with smokey cheddar, lettuce, beef tomato & a smokey BBQ sauce <small>G, E, M, C, SO</small>	18
The Silvermere chargrilled 7oz prime beef patty served with lettuce, beef tomato & house-made burger sauce <small>G, E, M, MU, SO</small>	17	Golfers chargrilled 7oz prime beef patty, onion rings, layered with mature cheddar cheese, crispy streaky bacon, lettuce & beef tomato <small>G, E, M, MU, SO</small>	19
Tex Mex chargrilled 7oz prime beef patty topped with melted cheese, rich chilli con carne, lettuce, beef tomato & jalapeños <small>G, E, M, C, MU, SO</small>	20	Chicken southern-fried buttermilk chicken breast with chilli mayo, lettuce & beef tomato <small>G, E, M, MU, SO</small>	17
		Spicy Bean two crispy spiced bean patty’s with caramelised onion, lettuce & beef tomato VG <small>G, C, SE</small>	16

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

Suitable for – **V** Vegetarians **VG** Vegans

Mains

Confit Duck Leg with dauphinoise potato, French beans, herritage carrot & blackberry sauce <small>M</small>	20	Lamb Shoulder with Herbs de Provence vegetable couscous, spiced butternut purée & minted lamb gravy <small>G, M, C</small>	22
Grilled Gammon Steak served with two fried eggs, chips & garden peas <small>E</small>	17	Bangers & Mash juicy leek sausage, creamy mash potato, garden peas & onion gravy <small>G, M, SO</small>	16
Sticky Beef Blade coconut basmati rice, steamed kale, herritage carrot, toasted sesame seed, crispy onion & lime wedge <small>G, M, C, SE</small>	25	Pan-Seared Chicken Supreme roasted dice potatoes with creamed spinach, sun dried tomatoes & parsnip crisps <small>M, C</small>	17
Pan Fried Sea Bream with romesco sauce, buttery samphire, new potato & toasted almond flakes <small>F, N, C</small>	19	Baby Back Ribs slow-cooked pork ribs, BBQ beans & mini roasties <small>G, S, C</small>	26
“No Ordinary Pork Belly” slow-cooked, served with bacon fat mash potato, sliced apple relish & green breans <small>G, M, C</small>	20	Teriyaki Salmon served upon Udon noodle & stir fry crunchy vegetables <small>G, F, S (may contain N)</small>	19
Traditional Fish & Chips crisp beer-battered hake fillet, chips, garden peas & tartare sauce <small>G, E, F, MU</small>	17	Fried Potato & Mushroom Gnocchi sautéed wild mushrooms, creamy garlic & parmesan V <small>G, M, C (may contain S, MU)</small>	16
Gnocchi Quattro Formaggi four-cheese sauce & crispy pancetta <small>G, M, C (may contain S, MU)</small>	16	Thai Beef Salad with Noodles crunchy vegetables, crispy fried beef strips, sweet shallots sesame seeds & an Asian style lime dressing <small>G, E, S, SE (may contain N)</small>	16
Pulled Duck Salad Asian style salad with crunchy vegetables, sesame seeds & sweet hoisin dressing <small>S, SE (may contain N)</small>	16	Caesar Salad crispy chicken on crisp baby gem lettuce with anchovies, shaved parmesan, soft boiled egg, garlic croutons & bacon <small>G, E, S, SE (may contain N)</small>	15
Roasted Butternut Squash Salad warm roasted butternut squash, herby new potato, red onion, carrot ribbons, toasted walnuts & red pepper hummus VG <small>N, SE</small>	13		

Dessert

Chocolate Fondant dulce de leche & vanilla ice cream <small>G, E, S, M</small>	7
Banoffee Pie with whipped cream & toffee sauce <small>G, S, M</small>	7
Apple & Berry Crumble - Gluten Free with vanilla ice cream <small>S, M</small>	7
Biscoff Cheesecake served with fresh berry & forest fruits coulis <small>G, S (may contain N)</small>	8

Dietary Requirements

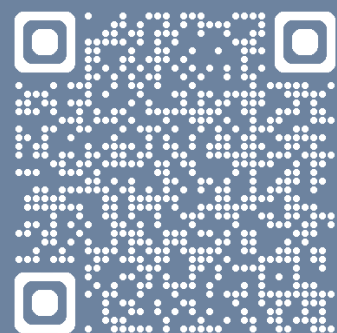
Please be aware that all food prepared in our kitchen may contain certain allergens. Please let us know if you have specific dietary requirements or allergies.

Gluten free buns and breads available on request.

Sides

Onion Rings homemade & battered VG <small>G</small>	5
Chips or Fries thin or thick, take your pick VG <small>NONE</small>	5
Side Salad mixed leaves with a simple vinaigrette VG <small>MU</small>	4
Seasonal Vegetables whatever is in season, ask for details V <small>M</small>	5
Red Pepper Hummus served with rustic bread VG <small>G, SE</small>	7
Garlic Bread simple and quick, great to share V <small>G, M</small>	6
Sweet Potato Fries a great alternative to your regular fries VG <small>NONE</small>	6
Dirty Fries loaded with crispy bacon, melted cheese, garlic mayo & crispy onion <small>G, E, M</small>	9

Celebrate. Every. Moment.



Silvermere's
MENU

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