



Welcome to Thomas Wright
House

We hope you enjoy your
Evening

Food Served from 12pm - 8.30pm
Tel 01388 664716

*** GF or * DF = CAN BE ADAPTED TO SUIT A GLUTEN OR DAIRY FREE DIET**

To Start

Black Pudding with a Peppercorn Sauce £5.25

Black pudding & crispy pancetta with a peppercorn sauce

Ham Hock Terrine * * £6.00

Served with pease pudding, red onion marmalade & rustic bread

Homemade Soup £4.25

Served with rustic homemade bread V

Prawn Cocktail £4.75

Prawns on a bed of lettuce with a Marie Rose sauce & homemade bread

Mussels * £5.25

Mussels served with crostini bread. Choice of white wine, cream & garlic sauce or chilli & garlic sauce

Scallops * £7.00

Scallops served with chorizo & wild mushroom macaroons, black pudding pea puree

Seafood Assiette * * £8.50

Fresh oyster, king prawns, mussels, scallop served with crusty homemade bread & a selection of dressings

Thai Fish Cakes £5.95

Cod & salmon crispy fish cakes with a sweet chilli sauce & salad garnish

All of our dishes are prepared to order so may take some time to reach your table

Antipasto * £5.95

A selection of Italian meats, cheese, olives, rustic bread & dipping oils

Potato skins * £4.25

Crispy potato skins served with a choice of BBQ, garlic or sweet chilli sauce

Cheese & bacon topping £1.00 V GF

Bruschetta £5.50

Rustic bruschetta with a three cheese sauce, cherry vine tomatoes & basil V

Mozzarella Francaise £4.50

Served with a spicy tomato & basil sauce & mixed salad leaves V

Garlic Mushrooms * £4.50

Mushrooms cooked in a cream & garlic sauce on homemade bread V

Stone baked Garlic Bread V £5.95

With cheese £6.50

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Please always inform your server of any allergies before placing your order, as not all ingredients can be listed.

Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes.

A la carte main courses

Mussels * * **£11.95**

Mussels served with chips, salad and crostini bread. Choice of white wine cream & garlic sauce or chilli & garlic sauce

Fillet of Sea Bass **£12.95**

Served with mashed potato, wild mushroom & pea fricassee, samphire & curly kale **GF**

Oven Roasted Cod Chunk **£13.95**

Served with crushed new potatoes, vegetable garnish & a roasted red pepper sauce **GF**

Duck Breast **£15.95**

Pan fried duck breast with truffle mash, chorizo & wild mushroom macaroons crispy pancetta, vegetable garnish & a redcurrant reduction

Lamb Rump * **£15.95**

Served with potato pave, oven roasted vegetables, parsnip puree & a red wine reduction **GF**

Duo of Pork **£16.95**

Pork medallions & belly pork served with mashed potato, black pudding bon bons, crispy pancetta, whole grain mustard sauce & a vegetable garnish

Seafood Linguine **£12.95**

Scallops, king prawns, baby prawns, mussels & smoked salmon cooked in a seafood veloute

Chicken Danish **£11.95**

Grilled chicken breast accompanied by crushed new potatoes & seasonal vegetables. Served with a sauce of Danish blue cheese, mushrooms bacon & onion **GF**

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From the Grill

Mixed Grill * * £17.95

Sausage, gammon, rib eye steak, chicken breast & black pudding served with tomato, mushrooms, onion ring & chips

Fillet Steak * £19.95

8oz fillet steak cooked to your preference served with mushrooms & tomato, chips & house salad **GF**

Gammon Steak * £14.95

10oz gammon steak served with a choice of homemade chips or new potatoes, tomato, mushrooms, free range egg & house salad **GF**

Sizzling Steak & Seafood £23.95

8oz fillet steak served on a skillet with garlic king prawns & mussels house salad and a choice of homemade chips or new potatoes **GF**

Classic Main Courses

Ham & Eggs £7.95

Cold gammon ham, two free range eggs & chips **GF DF**

Bangers & Mash * £7.95

Sausages served with creamy wholegrain mustard mashed potato & seasonal vegetables, finished with an onion gravy.

Traditional Fish & Chips * £9.95

Lightly battered cod, chips, mushy or garden peas served with homemade tartare sauce **DF**

Thomas Wright Pie of the day £9.95

Homemade pie accompanied by mashed potatoes, seasonal vegetables & a rich gravy

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Classic Main Courses

Chicken & Black Pudding £11.95

With crispy pancetta, mashed potato, asparagus, curly kale & a peppercorn sauce

Chilli * * £8.95

Minced beef, tomatoes, onions, peppers & kidney beans in a spicy chilli sauce served with rice, tortilla chips, sour cream & salsa

Chefs Curry * £9.95

Chefs curry accompanied by rice & naan bread

Mince & Dumplings * £8.95

Traditional beef mince, onion & suet dumplings in a rich beef stock served with creamy mash potato & seasonal vegetables

Fish Pie £12.95

Prawns, mussels, scallops, salmon & cod cooked in a fish veloute topped with mashed potato & served with seasonal vegetables or salad **GF**

Vegetarian Main Courses

Bangers & Mash £7.95

Quorn sausages served with wholegrain mustard mash & seasonal vegetables finished with an onion gravy

Wild Mushroom Risotto * * £10.95

Served with breaded mushrooms & curly kale

Vegetable Crumble £9.95

Served with new potatoes & homemade flatbread

Stuffed Pepper * £8.95

Pepper stuffed with rice, brie, tomato & basil. Served with salad & new potatoes

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Vegetarian Main Courses

Nut Roast £9.95

Homemade nut roast served with sautéed new potatoes, seasonal vegetables & vegetarian gravy

Vegetarian Mince & Dumplings * £8.95

Quorn mince, onion & vegetable suet dumplings in a vegetable stock served with creamy mashed potato & seasonal vegetables

Vegetarian Chilli * * £8.95

Quorn mince, tomatoes, onions, peppers & kidney beans in a spicy chilli sauce served with rice, tortilla chips, sour cream & salsa

Sides £2.50 each

Homemade chips

New potatoes

Mashed potatoes

Selection of vegetables

Mushrooms

Onion rings

Salad

Stone baked garlic bread

Sauces **All GF** £2.50 each

Peppercorn

Stilton

Diane

Garlic

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Desserts

Chefs choice of cheesecake £4.25

Deconstructed cheesecake served with cream or ice cream

Chocolate brownie £4.25

With cream or ice cream

Sticky toffee pudding £4.25

With custard, cream or ice cream

Eton mess GF £4.25

Brownie sundae £4.25

Two sharing £8.00

Lemon tart £4.25

With cream or ice cream

Assiette of desserts £6.50

Cheese board £6.50

Selection of cheeses served with celery, chutney & biscuits

To Compliment your dessert or cheese

Dessert Wine - Glass (100ml) £6.00

Chateau Les Mingets, Sauternes, Bordeaux, France 2013

Cockburn's Ruby Port - Glass (50ml) £3.00

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