A LA CARTE MENU



The Grumpy Mole

COUNTRY INNS AND DINING

Welcome to The Grumpy Mole

We offer delicious food in stylish but cosy surroundings and hope to make your experience a relaxing and special one. The food we serve is always cooked fresh on the premises and, where possible, we use sustainable ingredients and local suppliers.

Please let us know of any allergies or dietary requirements when ordering.

To start

and artisan bread.

CHEF'S SOUP OF THE DAY	£7.75
Thick, hearty and delicious! Served with artisan bread.	

	FRESH SCALLOPS AND PRAWNS IN PUFF PASTRY	£13.7
30/E LOUB	FRESH SCALLOPS AND PRAWNS IN PUFF PASTRY with spinach and a rich white wine, cream	

and pancetta sauce.
SMOOTH BRUSSELS PORK LIVER PÂTÉ
Red onion marmalade, toasted croûtes.

£9.50

£9.95

£9.50

LOADED POTATO SKINS	
LOADED I GIATO GIVINO	
Cheese and bacon, bickory BBO sauce, sour cream	

and chive dip. • (vegetarian and vegan options available)

£11.25 FINEST SMOKED SALMON WITH A HORSERADISH CREAM Cornichons, red onions, capers, salad leaves

HOMEMADE SATAY CHICKEN KEBABS	£9.95
Chef's-own peanut sauce and a cucumber,	
chilli and coriander salsa.	

£10.95 CLASSIC PRAWN COCKTAIL WITH A FAN OF AVOCADO Salad leaves, lemon twist and artisan bread.

£9.95 TOASTED SWEET POTATO FALAFEL Hummus, chickpea, cucumber salad, toasted sesame, olive oil.

JAPANESE-BREADED AND DEEP-FRIED CALAMARI £9.95 Served with a spicy mayonnaise.



From the Land

ROASTED FRENCH-TRIMMED SUPREME OF CHICKEN	
with wilted spinach, sautéed woodland mushrooms,	
pancetta crisp, dauphinoise potato and a wholegrain	
mustard sauce.	

£19.95

£24.50

£23.50

£15.95

PAN-ROASTED RUMP OF ENGLISH LAMB £25.50 Minted pea puree, sautéed peas with chorizo, dauphinoise potatoes, seasonal vegetables and a honey and thyme jus.

HOMEMADE FRAGRANT SRI LANKAN CHICKEN CURRY £18.50 A traditional dish finished with nigella seeds. Served with

mixed rice, mango chutney and naan bread. • (vegetarian and vegan options available) £16.50

CLASSIC BEEF STROGANOFF WITH TAGLIATELLE Tender strips of fillet steak flambéed in brandy with cream and mushrooms. Served with homemade garlic bread.

(vegetarian option) £16.50

SEARED CALVES' LIVER AND BACON

Homemade rich onion gravy, creamy mash and seasonal vegetables.

OLDE ENGLISH BANGERS 'N' MASH Creamy mash potato, medley of buttered greens and a rich homemade onion gravy.

STEAK 'ON THE STONE'

Locally sourced Prime Fillet Steak

A complete dining experience! All dishes are served sizzling hot 'on the stone' direct to your table for you to cook to your liking. Alternatively, our Chef would be happy to chargrill your steak for you. Please note stones are extremely hot!

£34.95 Locally sourced Prime Ribeye Steak £33.95 + Black peppercorn sauce £2.50

All served with peas, field mushroom, grilled tomato and your choice of potatoes. Each 'On the Stone' is also accompanied by a selection of sauces.

Pies, Pastries & Platters

30 LE LON	THE 'GRUMPY MOLE' PIES A real favourite! All homemade and bursting with flavour. Served with fries, creamy mash or new potatoes and seasonal vegetables. Please ask your server for today's selection.	£18.95
	TRADITIONAL STEAK AND KIDNEY PUDDING with a hearty homemade gravy. Served with fries, creamy mash or new potatoes and seasonal vegetables.	£18.95
•	VEGAN BEETROOT WELLINGTON A delicious alternative to a traditional wellington! Served with a vegan feta, toasted walnuts, radish and pomegranate salad with a balsamic dressing.	£16.95
TOLE LOW	MEDITERRANEAN MEZZE PLATTER Toasted sweet potato falafel, spicy cauliflower bites, hummus, olives and vegan feta, cornichons, roasted veg, garlic mayo and flatbread.	£16.95

From the Sea

	BEER-BATTERED CATCH OF THE DAY Fresh premium fillet of fish with fries, crushed minted peas, cornichons, lemon wedge and tartare sauce.	£18.95
	FILLET OF TERIYAKI SALMON Stir-fried oriental vegetables and mixed rice.	£18.95
S S S S S S S S S S S S S S S S S S S	FILLET OF SEA BASS AND PRAWNS topped with a white wine, cream and dill sauce. Served with new potatoes and seasonal vegetables.	£22.50
	MOULES MARINIERES Fresh mussels pan-fried with white wine, garlic and cream. Served with fries or a dressed salad and artisan bread.	£18.95
	DEEP-FRIED 'WHOLETAIL' SCAMPI Served with fries, garden peas, cornichons and tartare sauce.	£16.95



Burgers & Buns

CHARGRILLED BEEFBURGER IN A TOASTED BRIOCHE BUN

£16.50

£4.50

with gem lettuce, tomato, gherkin and burger relish. Served with fries and homemade coleslaw. + Cheese, fried onions, bacon or field mushroom.	£1.50 (each)
CAJUN CHICKEN BREAST IN A TOASTED BRIOCHE BUN with gem lettuce, tomato, gherkin and burger relish. Served with fries and homemade coleslaw. + Cheese, fried onions, bacon or field mushroom.	£15.95 £1.50 (each)
VEGAN QUORN BUTTERMILK 'CHICKEN' BURGER IN A TOASTED BRIOCHE BUN with gem lettuce, tomato, gherkin and burger relish. Served with fries and homemade coleslaw. + Vegan cheese, fried onions or field mushroom.	£15.95 £1.50 (each)

	Salads & Sides	
	THE 'MOLE' CAESAR SALAD Romaine lettuce, parmesan shavings and homemade garlic croutons.	£11.50
	+ Crispy bacon.	£1.50
	+ Chargrilled chicken.	£4.50
•	+ Soft poached free-range egg and a fan of avocado.	£4.00
	FIG, GOATS CHEESE AND WALNUT SALAD Mixed leaves and a honey and balsamic dressing.	£14.50
	+ Chargrilled chicken.	£4.50
	Vegan option available (with vegan feta)	£14.50
	FRIES	£4.75
	CHEESY CHIPS	£5.25
	SWEET POTATO FRIES & GARLIC MAYO	£5.50
	HOMEMADE GARLIC BREAD	£4.50
	HOMEMADE CHEESY GARLIC BREAD	£4.95
	SEASONAL VEGETABLES	£4.95
	DRESSED SALAD	£4.95
	ARTISAN BREAD & BUTTER	£3.25

VegetarianVegan

HERBS DE PROVENCE OLIVES

Desserts

	HOMEMADE WARM DARK CHOCOLATE BROWNIE Salted caramel ice cream, chocolate sauce and toasted marshmallows.	£8.95
Sylvan	HOMEMADE DATE & STEM GINGER PUDDING WITH TOFFEE SAUCE Served with vanilla pod ice cream or custard jug.	£8.95
	CHEF'S OWN CRÈME BRULÈE Served with red fruit compote and homemade shortbread biscuit.	£8.95
	HOMEMADE APPLE STRUDEL served with a custard jug or vanilla pod ice cream.	£8.95
	SWEET PANCAKE FILLED WITH VANILLA POD ICE CREAM Topped with maple syrup or chocolate sauce.	£8.95
•	VEGAN CHOCOLATE TRUFFLE CAKE WITH CHOCOLATE SAUCE Served with fresh raspberries and vanilla ice cream.	£8.95
LOTH S.	HOMEMADE BREAD AND BUTTER PUDDING Made with cream, sultanas and vanilla pod, served with a custard jug.	£8.95
	HOMEMADE MERINGUE WITH RED BERRIES Fruit coulis and clotted cream.	£8.95

-	'AWARD WINNING' FOSSFIELD FARM ICE CREAM Flavours: Vanilla pod, strawberry sensation, sea-salted caramel and double chocolate chip.	£8.50
	SORBETS Flavours: Mediterranean lemon, passionfruit and raspberry.	£8.50
	TRIO OF ARTISAN CHEESES Biscuits, red onion marmalade, sliced figs and grapes.	£12.50

Coffees, Teas & Infusions

FRESHLY-BREWED COFFEE SERVED WITH MINT CHOCOLATE

Americano, cappuccino, latte or espresso. Also serving teas and infusions.

VegetarianVegan

MINI MOLES MENU

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	Starters	
•	GARLIC BREAD	£2.25
	GARLIC BREAD WITH CHEESE	£2.95
	CUCUMBER AND CARROT STICKS with hummus.	£3.25
	HOMEMADE SOUP OF THE DAY with artisan bread.	£3.95
	Mains	
	MINI FISH AND CHIPS with garden peas.	£10.25
	MINI BEEF BURGER served with fries. Add: cheese, bacon (£1 each).	£10.25
	CHICKEN NUGGETS served with fries and baked beans.	£9.25
	BONNIE'S HIDDEN VEG PASTA a bowl of goodness for little tummies. Add: cheese $(\mathfrak{L}1)$.	£9.25
	SAUSAGE AND MASH with peas and gravy.	£8.75

Desserts

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MINI CHOCOLATE BROWNIE with chocolate sauce, marshmallow and salted caramel ice cream.		£5.25
A SCOOP OF ICE CREAM served with a wafer. Choose from chocolate, strawberry or vanilla.		£3.25
SLICED STRAWBERRIES AND RASPBERRIES with a scoop of sorbet. Choose from lemon, passionfruit or rasp	ober	£4.75 ry.