

MACHINE INN

LUNCH MENU

SANDWICHES

HOT SMOKED SALMON, DILL AND CAPER - £7.00

Salad garnish, chips
GFA

BLACK BOMBER CHEESE ON TOAST - £7.00

Chips, dressed salad, Worcestershire sauce
GFA

HAM AND MUSTARD MAYONNAISE - £7.00

Salad garnish, chips
GFA

PAN FRIED STEAK, BLUE CHEESE AND ONION OPEN SANDWICH - £8.50

Sourdough bread, chips, salad
GFA

SALAD OPTIONS

TERIYAKI BEEF SALAD (SERVED PINK) - £12.50

Sesame, chili, radish, cucumber, dressed salad

CHICKEN AND BACON CAESAR SALAD - £12.50

Parmesan, croutons, boiled egg, garlic dressing
GFA

ROASTED MEDITERRANEAN VEGETABLE AND CHICKPEA SALAD - £10.95

Fresh herbs, dressed salad
GF, V, VE

SMALL PLATES

2-3 per person recommended

2 Plates - £12.50 3 Plates - £15.00

SMOKED MACKEREL

Cucumber chutney, horseradish
GFA

GOATS CHEESE CHEESECAKE

Red pepper, heritage beetroot and green bean salad
V

SOUTHERN FRIED CHICKEN FILETS

Celeriac coleslaw, garlic mayonnaise
GF

PASTRAMI SEA TROUT

Crème fraîche, grapefruit, beetroot
GF

TEMPURA OF VEGETABLES

Tomato and ginger sauce
GF, V

ROASTED THAI SQUID

Ginger, coriander, chilli
GF

CREAMED GARLIC MUSHROOMS

Toasted ciabatta
GFA, V

DESSERT

CHERRY AND AMARETTO CRÈME BRÛLÉE - £7

Vanilla shortbread
GFA

DARK CHOCOLATE AND PASSION FRUIT TART - £7

Passion fruit cream
GF

STICKY TOFFEE PUDDING - £7

Rum soaked dates, caramelised white chocolate
custard, walnuts
GF

HOMEMADE CHRISTMAS PUDDING - £7.50

Brandy custard

SELECTION OF BLUEBELLS ICE CREAM - £6.50

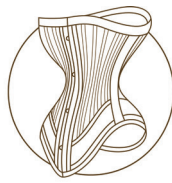
Seasonal garnishes

CHEESE SELECTION - £12

Traditional garnishes
GFA

GF - Gluten Free GFA - Gluten Free Adaptable V - Vegetarian VE - Vegan VEA - Vegan Adaptable

While we make every effort to separate allergens, we cannot guarantee that trace elements will not be present in our dishes.



MACHINE INN

DINNER MENU

SMALL PLATES

2-3 per person recommended

MARINATED OLIVES - £3.50

V, VE, GF

'THE LOAF' SOURDOUGH - £3.50

Salted butter
V

TRIPLE COOKED CHIPS - £3.50

Truffle, parmesan - **£4.00**
GF, V

SMOKED MACKEREL - £7.95

Cucumber chutney, horseradish
GFA

GOATS CHEESE CHEESECAKE - £7.50

Red pepper, heritage beetroot and green bean salad
V

SOUTHERN FRIED CHICKEN FILLETS - £7.50

Celeriac coleslaw, garlic mayonnaise
GF

PASTRAMI SEA TROUT - £7.95

Crème fraîche, grapefruit, beetroot
GF

TEMPURA VEGETABLES - £7.50

Tomato and ginger sauce
GF, V, VE

ROASTED THAI SQUID - £6.50

Ginger, coriander, chilli
GF

CREAMED GARLIC MUSHROOMS - £6.50

Toasted ciabatta
GFA, V, VEA

**ROASTED CHICKEN THIGHS GLAZED
IN HONEY AND THYME - £10.50**

Pig in blanket, roasted sprouts, red wine sauce

ROASTED PIGS IN BLANKETS - £6.50

Sage, chestnuts

BRAISED BEEF BLADE - £9.50

Carrot purée, pickled walnut crust, red wine sauce, roasted carrot

ROASTED SEA BREAM FILET - £9.50

Mediterranean fish sauce, orange and basil potato cake
GF

FIELD MUSHROOM WELLINGTON - £9.50

Spinach, chestnuts, parsnip purée
V

BUTTERNUT SQUASH RISOTTO - £7.50

Candied pecans, blue cheese, sage
GF V, VE

BAKED CAMEMBERT - £10.50

Black garlic and rosemary glaze, toasted bread
GFA, V

DESSERT

CHERRY AND AMARETTO CRÈME BRÛLÉE - £7

Vanilla shortbread
GFA

DARK CHOCOLATE AND PASSION FRUIT TART - £7

Passion fruit cream
GF

STICKY TOFFEE PUDDING - £7

Rum soaked dates, caramelised white chocolate
custard, walnuts
GF

HOMEMADE CHRISTMAS PUDDING - £7.50

Brandy custard

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