

# WELCOME TO THE POPLARS

## EVENING MENU

### STARTERS

Chef's Homemade Soup of the Day with Soft Bloomer Bread	5.50
Flat Mushroom Poached in Red Wine & Grilled with Goat's Cheese	5.95
Rosemary Studded Baked Camembert with Red Onion Marmalade & Toasted Ciabatta	6.95
King Prawns with Lime & Sweet Chilli Salsa	6.95
Duck Liver Pâté with Fig Chutney & Toast	6.25
Homemade Fishcakes with Lemon & Dill Mayonnaise	6.50

### MAINS

Chorizo & Tomato Crusted Fillet of Seabass with Olive Tapenade	14.50
Slow Roasted Lamb Shoulder with Mint & Redcurrant Gravy	14.50
Fresh Battered Fillet of Cod with Chips & Mushy Peas served "The Poplars Way"	12.50
Homemade Beef Lasagne served with Salad & Garlic Bread	11.95
Pan-fried Lamb's Liver & Bacon served on Mashed Potato with Onion Gravy	12.95
Braised Confit Duck Leg served on a bed of Red Cabbage & Apple with Red Wine Gravy	15.95
Breast of Chicken wrapped in Bacon & Stuffed with Smoked Applewood Cheese with Cider Sauce	13.95

All main meals, unless otherwise stated, are served with a choice of new potatoes or chips  
& seasonal vegetables or mixed salad

PLEASE SEE OUR SPECIALS BOARD FOR MORE  
HOMEMADE DISHES & VEGETARIAN OPTIONS

TURN OVER

## STEAKS

8oz Fillet Steak 23.95

8oz Rump Steak 13.95

10oz Sirloin Steak 18.75

(All Pre-cooked weights)

To Compliment your steak...

Creamy Brandy & Pepper Sauce 2.95      Melted Stilton Top 2.75  
Creamy Port & Stilton Sauce 2.95      Garlic Buttered Crayfish Tails 3.50  
Sautéed Mushrooms 2.75

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& seasonal vegetables or mixed salad

## ADDITIONAL SIDE ORDERS

Seasonal Vegetables 2.75      New Potatoes 2.75      Mixed Salad 2.75  
Chips 3.00      Garlic Ciabatta 2.75      Soft Bloomer Bread 0.50

## TAILENDERS

Please see our blackboard for our Homemade Desserts of the Day 5.75

Marshfield Ice Cream or Sorbet from 1.75

Selection of Cheese & Biscuits 6.95

Freshly Ground Coffee from 2.00

Selection of Herbal & Fruit Tea 1.75

Liqueur Coffee 4.95

All prices include V.A.T at the current rate

## OUR SUPPLIERS

Our Meat is sourced from Bartlett & Sons Ltd. of Bath

Our Fresh Fish is sourced from Kingfisher Brixham

Our vegetables & Dairy is sourced from Arthur David of Bristol

If you have a food or drink allergy or intolerance & would like to know about any allergenic ingredients in our products please speak to a member of our staff