



## GARDEN MENU

This light and informal menu has been specially devised to enjoy from midday until 8pm, from Fridays to Sundays, (weather-permitting and until Boris gives us the green light to serve your Pytchley favourites indoors again!).

Mix and match trays, buckets and tubs to build your own bespoke al-fresco snack or feast.

### graze trays

Pytchley burger\* - homemade 100% British beef, sliced tomato, floured bun. 6oz burger £6 12oz mega-burger £9

Brazil grill - 6oz chargrilled steak patty in a brioche bun heaped with piripiri bacon, smoky chimichurri relish, lime & avocado mayo, emmental cheese & sweet & sour pickled pink onions £9.50

Cajun chicken burger\* - butterflied, spiced & chargrilled chicken breast, lettuce, tomato, creamy mayo. £7

Crispy chicken burger\* - a succulent southern-fried chicken breast, melted cheese & rocket in a brioche bun. £9

Halloumi burger\* - crispy southern-fried halloumi, sun-dried tomatoes & peri-mayo in a brioche bun. £8

Ultimate Pytchley rump steak sandwich\* - chargrilled rump sliced with caramelised onions & rocket stuffed in a warm ciabatta £9

\*Extras: cheddar, mozzarella, stilton, mushrooms, or onions +£1 per topping bacon or halloumi +£1.50

Caesar salad - crisp cos lettuce, herbed croutons, Italian cheese, bacon & caesar dressing £6

Penne pomodoro\* - egg-free pasta in a rich & garlicky homemade tomato sauce, with optional Gran Padano cheese £7

\*Extra portion of chicken, prawns or salmon +£4

Sweet potato, chickpea, spinach & peanut curry - Served with rice £8

Chilli con carne - minced steak, tomato, kidney beans, paprika & chilli. Served with rice £10

Fish & chips - hand-battered cod on a tray of chips, with lemon & tartare sauce £11

Garlic ciabatta bread £3 with cheese +£1

### buckets

Chicken tenerife - chicken breast strips sauteed in garlic butter £6

Southern fried chicken strips - chicken breast with a homemade crispy breadcrumb coating £6

Pytchley mushrooms - mushrooms stuffed with chicken liver paté coated with crispy breadcrumbs, with garlic mayo £6

Calamari - crispy panko-fried, with sweet chilli sauce & wedge of lemon £7

Wholetail scampi - with tartare & wedge of lemon £7

Whitebait - with tartare & wedge of lemon £6

Pork belly bites - salt & chilli, with cucumber, spring onion & sesame relish £7

Mac n' cheese - topped with cheesy breadcrumbs & truffle oil £6

Onion rings £3 Sweet potato fries £4

Chips\* or skinny fries\*\* £3

\*upgrade to cheesy chips +£1 \*\*upgrade to cajun or mediterranean fries +50p

Halloumi fries - tub of crisp & golden halloumi cheese strips £5.50

Dips - BBQ, sweet chilli, sticky soy, garlic mayo, blue-cheese, peri-mayo +50p

### tubs

Breaded camembert - with cumberland sauce £6.50

Mexican rice - spicy fried rice with onions & peppers £3 Basmati rice £2

Mashed potatoes £2.50 New potatoes £2.50

Pytchley slaw £2.50 Spicy cajun slaw £2.50

Gravy £1 Garden peas £1.50 Baked beans £1.50

Pytchley peppercorn sauce £2.20 Stilton sauce £2.20

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### CHILDREN'S MENU £6.50

For our younger diners aged 10 and under  
Main course served in a tray with chips and peas or beans, plus icecream  
and a small lemonade, coke or squash

- Chicken fillet bites
- Pytchley quarter-pounder
- Pytchley sausages
- Scampi
- Penne pomodoro (no chips/peas)

### BLACKBOARD SPECIALS

**Pytchley Tapas** *sharing plates for two or more people*  
x5 dishes **£25** x7 dishes **£30**

**Pork cheeks** - slow-braised, sherry, paprika & cumin

**Albondigas** - beef & pork meatballs, tomato sauce

**Chorizo** - red peppers, red wine

**Chicken thighs** - garlic, mushrooms, white wine, cream

**Paella** - saffron rice, chorizo, chicken, prawns, mussels, squid

**Salt & pepper squid** - crispy coated, with garlic mayo

**Tortilla** - Spanish potato omelette **V**

**Goat's cheese crostini** - caramelised onions & truffled honey **V**

**Patatas bravas** - spicy tomato sauce **Vg**

**Mediterranean vegetables** - roasted aubergine, pepper, courgette, artichoke,  
onion, butternut squash & giant couscous in herby olive oil **Vg**

**Panzanella** - tomato, olive & bread salad **Vg**

### SUNDAYS

Our popular Sunday roast - in a pared-down and informal al fresco style tray

**Yorkie roast** - a large yorkshire pudding, filled with hand-carved roast meat\*, roast potato & veg, & rich gravy **£8**

**Roastie roast** - a giant roast potato, split & stuffed with roast meat\*, veg & gravy **£8**

\*Choose between leg of lamb, or turkey breast with stuffing, or loin of pork with stuffing & pig in blanket,  
or Sirloin of beef for **£2** or mixed lamb, pork & turkey **£3**

Tub of roast potatoes **£2.50**   

Tub of cauliflower cheese **£2.50** 

### PUDDIN' A BUCKET

Warm chocolate brownie with icecream **£6**

Sponge pud of the day served with custard **£6**

Blueberry & maple syrup pancake stack served with icecream **£6**

Cheesecake of the day served with cream **£6**

Vegan dessert please ask your waitstaff for further details

Delicious Movenpick icecream

One-scoop **£2.50** Two-scoops **£3.75** Three-scoops **£5.00**

Choose any combination from Swiss chocolate, delectable strawberry or creamy vanilla,  
or vegan vanilla ice-cream 

Additional scoop **£1.25**