

The NoBody Inn

Face masks are now optional.

. You are welcome to go to the bar to order drinks – however we ask that you do not remain at the bar. Thank you

Starters

Carrot & coriander soup –crusty bread (VG) 6.50

Ham hock terrine – pickled vegetables, mustard mayo and crostini's 7.95

Mackerel escabeche- citrus potatoes and fennel salad 8.50

Buffalo mozzarella cheese, roasted fig and heritage tomato salad- Parma ham and basil 7.95

House cured salmon gravadlax – dill and honey sauce, orange and cucumber salad, brown bread 7.95

Main courses

Roast sirloin of beef – Yorkshire pudding, roast potatoes, seasonal vegetables, gravy 16.95

Roast loin of pork -Yorkshire pudding, pork and sage stuffing, roast potatoes, seasonal vegetables and gravy
14.95

Vegetarian nut loaf - chestnuts, hazelnuts, onions & garlic – Yorkshire pudding, roast potatoes, seasonal
vegetables, gravy 11.95

Steak and NoBody ale pie – short crust pastry top and bottom, roast potatoes and seasonal vegetables 15.95

Tempura battered cod steak – chips, peas & tartar sauce 15.95

Home cooked ham – 2 free range fried hens eggs, fries & peas 12.95

Butter chicken curry – basmati rice and garlic and coriander flat bread 14.95

Beenleigh blue cheese & brocolli quiche – fries, salad and coleslaw 12.95

NoBody ploughman's – home cooked ham, Cheddar cheese, pickle & crusty bread & butter 12.95

Desserts

Chocolate brownie – raspberry sorbet

White Chocolate & raspberry blondie – ice cream

Lemon posset- fruit compote and shortbread

Apple & Plum Crumble – custard

Strawberry Bakewell – clotted cream

White chocolate and raspberry cheesecake – berry compote and clotted cream(nuts)

Vanilla crème brulee – shortbread biscuit

6.95

Ice cream – *Chocolate or vanilla or honeycomb* 1 scoop 2.95 – 2 scoops 4.95 – 3 scoops 5.95

We cook from scratch so if you have any DIETARY REQUIREMENTS OR ALLERGIES please notify a member of the team and we will do our utmost to accommodate your needs. Thank you.