

FOUR POINTS INN COUNTRY PUB

FOOD & DRINKS MENU

STARTERS

Vegetable Soup with a warm baguette.	£5-95
Traditional Potato Skins with garlic dip. <i>Add cheese or bacon topping.</i>	£4.95 £1
Breaded Mushrooms with garlic mayo dip. <i>Served with salad garnish</i>	£6.45
Prawn Cocktail	£6.95
Four Points Sharing Platter for Two Includes chicken nuggets, onion rings, potato skins, breaded mushrooms and sausage bites. <i>Served with salad, garlic dip and BBQ dip.</i>	£12.95
Breaded Whitebait with tartare sauce. <i>Served with salad garnish</i>	£6.95
Seasoned Lamb Koftas with mint dip. <i>Served with salad garnish</i>	£6.95
Smooth Pâté and Toast <i>Served with salad garnish</i>	£5.95
Deep-fried Breaded Brie topped with cranberry sauce. <i>Served with salad garnish</i>	£6.45

BAGUETTES & JACKETS

All our baguettes and jackets are served with salad and coleslaw or served with chips (£1 supplement).

Steak & Onion	£10.95	BLT	£7.95
Brie & Bacon	£7.95	Ham	£7.95
Cheese & Onion	£7.50	Fish Fingers	£7.95
Sausage	£7.95	Baked Beans	£6.95
Prawn & Rosemarie sauce	£7.95	Chilli Con Carne	£8.95
Tuna & Mayo	£7.95	Grilled Chicken & Mayonnaise	£10.95
Brie & Cranberry	£7.50		

CHILDREN’S MENU

AVAILABLE TO CHILDREN 12 YEARS AND UNDER

Chicken Nuggets or Burger or Fish Fingers or Sausage <i>Served with chips and baked beans or peas.</i>	£8.50
Lasagne <i>Served with garlic bread.</i>	£8.50
Cottage Pie <i>Served with peas and carrots.</i>	£8.50
Sausage or Ham <i>Served with chips and egg.</i>	£8.50
Sausage and Mash <i>Served with peas.</i>	£8.50
Fish and Chips <i>Served with baked beans or peas.</i>	£8.50
Macaroni Cheese <i>Served with garlic bread.</i>	£8.50
Vegetable Kiev <i>Served with chips and peas.</i>	£8.50

MAINS

A 30oz Minted Shoulder of Lamb <i>‘may need 48hrs notice’</i> <i>Served with new potatoes and vegetables.</i>	£27.95
Chicken Breast in a creamy garlic sauce. <i>Served with new potatoes and vegetables.</i>	£16.95
Hunter’s Chicken Grilled Chicken breast topped with melted cheese, bacon and BBQ sauce. <i>Served with chips and salad.</i>	£16.95
Homemade Cottage Pie topped with cheddar cheese. <i>Served with a selection of vegetables.</i>	£15.95
Homemade Lasagne Layers of minced beef, tomatoes, mushrooms, onions and pasta in béchamel sauce topped with cheese. <i>Served with garlic bread and salad.</i>	£15.95
Bangers & Mash Premium Vicars pork sausages on a bed of creamy mashed potato. <i>Served with onion gravy and Peas.</i>	£14.95
Ham, Egg & Chips Two slices of prime ham with double egg and chips.	£10.95
Sausage, Egg & Chips Two premium Vicars pork sausages with double egg and chips.	£10.95
Burger & Chips An 8oz beef burger in a Brioche Bun. <i>Served with chips, coleslaw plus onion rings.</i> <i>Add cheese or bacon</i>	£12.95 £1
Double Burger & Chips Two 8oz beef burgers in a Brioche Bun. <i>Served with chips, coleslaw plus onion rings.</i> <i>Add cheese or bacon</i>	£16.95 £1
Triple Egg Omelette Choose two fillings: cheese, tomato, mushroom, or ham. <i>Served with chips and salad.</i> <i>Extra fillings (each)</i>	£13.95 £1
Four Points Ploughman’s Selection of cheese or ham with a warm baguette. <i>Served with salad, pickle and coleslaw.</i>	£12.95
Steak & Kidney Pudding <i>Served with new potatoes and vegetables.</i>	£15.95
Fish & Chips Hand battered cod fillet in a traditional batter. <i>Served with chips and mushy peas.</i>	£17.95
Scampi & Chips Breaded triple tailed Scottish scampi. <i>Served with chips and salad.</i>	£16.95
Homemade Fish Pie Haddock, prawns, smoked haddock, salmon and egg in a rich parsley sauce topped with mash potato and cheese <i>Served with salad.</i>	£15.95
Salmon Fillet Poached salmon fillet with a creamy white wine sauce. <i>Served with new potatoes and salad.</i>	£16.95
Spicy Cajun Chicken burger on fresh mixed lettuce, topped with bacon and garlic mayonnaise in a Brioche Bun. <i>Served with chips and coleslaw.</i>	£14.95
Chicken Caesar Salad <i>Served with garlic bread.</i>	£13.95

VEGETARIAN DISHES

Four Cheese & Wild Mushroom Farfalle <i>Served with salad and garlic bread.</i>	£13.95
Mediterranean Vegetable Risotto A creamy tomato risotto delicately flavoured with white wine and herbs, finished with sun drenched tomatoes. <i>Served with salad and garlic bread.</i>	£15.95
Vegan Penang Vegetable Curry aromatic coconut sauce with cauliflower, green beans, mange tout and peppers. <i>Served with salad, white rice and a poppadum.</i>	£15.95
Broccoli Cheese Bake Broccoli florets in a creamy sauce topped with sliced potato and cheese. <i>Served with salad and garlic bread.</i>	£15.95
Vegan Chick Pea, Sweet Potato and Spinach Curry <i>Served with salad, white rice and a poppadum.</i>	£15.95
Homemade Spinach, Mushroom and Mascarpone Lasagne <i>Served with Salad and Garlic bread</i>	£15.95

SIDE DISHES

Onion Rings (10)	£3.95
Garlic Bread (4)	£3.45
Cheesy Garlic Bread (4)	£4.45
Bowl of Chips	£3.95
Bowl of Cheesy Chips	£4.95
Baguette & Butter	£2.45
Side Salad	£2.45
Side Vegetables	£2.95

FROM THE GRILL

All steaks are served with chips, onion rings, mushrooms, grilled tomato and salad garnish.

12oz Rump	£23.95
8oz Sirloin	£24.95
10oz Rib-Eye	£26.95
Mixed Grill Chicken breast, gammon steak, rump steak, pork sausage and fried egg.	£26.95
Surf ‘n’ Turf 6oz rump steak and scampi.	£23.95
15oz Gammon Topped with egg or pineapple. <i>Served with chips and salad.</i>	£15.95

Pour Over Sauces:
Peppercorn, Diane, Creamy Stilton

£2

If you have any allergies or dietary requirements please ask a member of staff for assistance.

DESSERTS

Homemade Bread & Butter Pudding	£6.95
Homemade Apple Crumble	£6.95
Sticky Toffee Sponge	£6.95
All served with ice cream, cream or custard.	
Profiteroles served with warm chocolate sauce and cream	£6.95
Warm Chocolate Brownie served with vanilla ice cream and warm chocolate sauce	£6.95
Malteser Melt Vanilla ice cream, Maltesers® and chocolate sauce. Served in a tall sundae glass.	£6.95
Horn of Plenty Vanilla ice cream, mixed berries, meringue and whipped cream. Served in a tall sundae glass.	£6.95
Homemade Vanilla Crème Brûlée	£6.95
Lemon Sorbet	£3.95
Mixed Ice Creams	£3.95

HOT DRINKS

Regular Coffee	£3.00
Cappuccino	£3.00
Latte	£3.00
Espresso	£3.00
Floater Coffee	£3.25
Freshly Brewed Tea	£3.00
Liqueur Coffees	£6.00
Hot Chocolate	£3.50
Herbal Teas	£3.00

SOFT DRINKS

J20's	
Elderflower Presse	
Appletiser	
Fruit Juices - Apple, Orange, Cranberry, Pineapple and Tomato	
Still and Sparkling Water - 330ml	
Coke, Diet Coke and Coke Zero - 330ml	
Schweppes Slimline and Original Tonic, Bitter Lemon and Ginger Ale	
Fruit Kids Orange or Blackcurrant	
Hartridges on Draught Cola,Diet Cola, Lemonade, Lime and Ginger Beer	
Shmoo Milkshakes Banana, Chocolate and Strawberry	

WHITE WINES

	125ml glass	175ml glass	250ml glass	Bottle
1. Italy	£6.00	£7.00	£8.00	£23
Pinot Grigio From the Veneto Region in north east Italy. This style is crisp and refreshing as you would expect it to be with delicate white blossom and stone fruit flavours and a zingy acidity to compliment. Compliments all light dishes.				
2. Chile	£6.00	£7.00	£8.00	£23
Sauvignon Blanc Classic Chilean style, a wine with an aroma that is fruity, with floral overtones, and a palate that is very fresh, well balanced, showing crisp gooseberry fruit and smooth stylish finish. Great with cold meats, fish and shellfish.				
3. Australia	£6.00	£7.00	£8.00	£23
Chardonnay It's the oak in Chardonnay that can sometimes discourage people from appreciating the virtues of the grape. The Chardonnay is made with little, the lovely notes of mango and pineapple aromas and tropical fruit flavours come through. Perfect with light meats and fish.				

1. New Zealand, Marlborough	£7.00	£8.00	£9.00	£26
Sauvignon Blanc Classic herbaceous style from the northern vineyards of the South Island, that show grapefruit, passionfruit and gooseberry aromas and flavours. A tangy wine with refreshing acidity. Great as an aperitif or with Seafood dishes.				

ROSÉ WINES

5. Italy	£6.00	£7.00	£8.00	£23
Pinot Grigio Rosé Light pink in colour, this is the classic white wine where in ripe years, the skins have a copper tint that will deliver the blush colour without the need for a shot of Pinot Nero or Merlot. The wine itself has a confectioner's strawberry or summer fruit nose and a touch more body. Perfect with light dishes, salads and cold fayre.				

SPARKLING

9. Italy	£28
Four Points Prosecco Made using the Charmat method, Prosecco is fruity and not as dry and acidic as Champagne or Cava. This particular example is from the Veneto Region of Italy and has aromas and flavours of melon and pear.	
10.Italy	£8.00
Individual Prosecco Fruity fizz from Italy.	

RED WINES

	125ml glass	175ml glass	250ml glass	Bottle
6. Chile	£6.00	£7.00	£8.00	£23
Merlot A deep coloured wine with an aroma of blackberries, pepper and just a little youthful tannin. Great with all red meat dishes.				
7. Australia	£6.00	£7.00	£8.00	£23
Shiraz Juicy blackfruit lead wine with hints of vanilla and pepper. Often called Syrah, Shiraz is thought to be one of the world's oldest grapes. Great with red meat, particularly grilled meat.				
8. Spain	£6.00	£7.00	£8.00	£23
Rioja Tlnto Rioja is a small sized region in the north of Spain, but with a world renowned reputation for some of the finest wines. This style is young and fruity with red summer fruit and blackberries dominating the nose. Great with all red meat dishes, but especially with lamb.				

BEERS

Wadworth 6X	4.1% abv
Theakston Mild	3.5% abv
John Smiths Smooth	3.6% abv
Loose Cannon Abingdon Bridge	4.1% abv
Guinness	4.2% abv

LAGERS

Birra Moretti	4.6 % abv
Renegade	4.1% abv
Peroni 4.7% abv	330ml bottle

CIDERS

Thatcher's Cider	4.8% abv
Lilleys Apples and Pears	5.2% abv
Rekorderlig Mixed Berries 4-7% abv	500ml bottle
Rekorderlig Strawberry and Lime 4-7% abv	500ml bottle

ZERO ALCOHOL

Guinness 0.0%	440ml can
Peroni Libera 0.0%	330ml bottle
Tanqueray Gin 0.0%	
Gordons Pink Gin 0.0%	

GIFT VOUCHERS AVAILABLE, PLEASE ASK ONE OF THE TEAM FOR DETAILS