

## Welcome to The Turnpike Inn...

Following an extensive refurbishment, the iconic Turnpike is once again a fabulous, contemporary yet informal country pub restaurant with rooms.

We have **six en-suite bedrooms**, decorated to the highest standard, allowing for luxurious respite for the mid-week traveller or to celebrate a special occasion.

Our **function suite** can seat up to 140 with views over Boothwood Reservoir, it is perfect for your wedding day or special anniversary event.

May we take this opportunity to wish you a pleasant visit.

All at The Turnpike Inn

## A word from the manager...

Whether dining from our **breakfast, a la carte** or **Sunday carvery** menu, my team and I are committed to providing you the best possible service, food and hospitality.

**Kelly Martin, General Manager**

## A word from the chefs...

“From the days when I would drag a chair across the kitchen to stand on and watch my mother’s sorcery with the fresh and fragrant produce of the markets, herb gardens and olive groves of Sassari, cooking has been a lifelong passion”

**Enzo Sechi, Senior Sous Chef.**

It is the earnest hope of all of us involved in the preparation and service of your meal, that it will give you as much pleasure to consume as it has given us to create.

Welcome, and enjoy, from **Head Chef David Bennett** and the kitchen team.

# Starters

Smoked Haddock Croquettes, Smoked Scotch Egg, Pea Puree and Celeriac Remoulade	£6.95
Duck Leg Confit, Lentils, Dates and Pancetta, Red Wine Jus	£7.35
Open Raviolo, Wild Mushrooms, Spinach and Truffle Sauce (V)	£5.95
Ham Hock Terrine, Turnpike Pear and Saffron Chutney	£5.95
Spiced Mediterranean Red Pepper Soup, Garlic Oil and Parmesan Crostini (V)	£4.50
Twice Baked Goats Cheese Soufflé, Marinated Vegetables, Rocket and Parmesan Shavings (V)	£5.95

# Mains

Pan Fried Cod in a Horseradish Crust, Linguini with Clams, Chilli and Parsley	£14.95
Loin of Lamb, Ratatouille, Rosemary Essence with Oxtail	£14.95
Ballotine of Corn-fed Chicken, Ginger and Parsnip Puree and a Madeira Reduction	£11.95
Parma Ham wrapped Pork Fillet, Potato Gnocchi, Apple-scented Pan Juices with Leek and Carrot Julienne	£11.95
Turnpike Inn's Minted Lamb Burger, Oven Baked Cherry Tomatoes on the Vine, Feta Cheese and Caramelised Red Onions	£9.95
Rarebit with J.W. Lees Ales, topped with Turnpike Beef Burger, Onion Rings and Coleslaw	£9.95
Sea Bass, Lobster Raviolo, White Bean and Truffle Oil	£13.95
Classic Fish and Chips, Pureed Minted Mushy Peas	£10.95
Roast Sweet Potato and Pine Nut Frittata with Goats Cheese, Crispy Salad (V)	£10.95
Gnocchi, Tomato, Gorgonzola and Basil Pesto (V)	£10.95

# Steaks

8oz Beef Fillet, Stuffed Tomato, Fondant Potato and Four Pepper Sauce £22.95

8oz Sirloin Steak, Wild Mushrooms, Maitre d'hôtel Butter  
and Dauphinoise Potatoes £13.95

10oz Rib-eye Steak, Watercress, Spring Onion and Chives Butter £13.95

Chateaubriand (for 2) Stuffed Tomatoes and Onions,  
Chateau Potatoes and Classic Diane Sauce £45.00

# Sides

House Salad	£2.50	Rocket and Parmesan Salad	£2.50
Vegetable Medley	£2.50	Onion Rings	£2.50
Handcut Chips	£2.50	Peppercorn Sauce	£2.00
Diane Sauce	£2.00	Bread and Butter	£1.50
Homemade Coleslaw	£1.95		

# Hot Sandwiches

## **Classic Club Sandwich**

£7.95

Chargrilled Chicken on white or malted grain bread with handcut chips, salad and homemade coleslaw

## **Baguettes**

£7.95

Brie, Tomato and Bacon

Honey Roast Ham, Pickle and Cheddar Cheese

Cheddar and Sticky Red Onion Chutney

On a white or malted grain baguette with handcut chips, salad and homemade coleslaw

## **Flatbreads**

£7.95

Chargrilled Chicken, Bacon and Mozzarella

Chargrilled Steak and Fairground Onions

Goats Cheese and Chargrilled Mediterranean Vegetables

Served with handcut chips, salad and homemade coleslaw

## **Toasted Bagel**

£6.95

Salmon, Cottage Cheese and Chives

Cream Cheese, Bacon and Cherry Tomato

Tuna, Fairground Onions and Cheddar

Served with a crisp salad

# Desserts

Lemon Tart, Quenelles of Mascarpone, Hazelnut Biscotti, Caramel and Lemon Posset	£5.50
Chocolate Brownie, Mini Hot Chocolate, Trianche of Ginger Bread	£5.50
Apple Pie, Mini Brandy Basket and Vanilla Ice Cream	£5.50
Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream	£5.50

# Hot Drinks

<b>Tea</b>	£2.30
<b>Speciality Tea</b>	
• Earl Grey • Peppermint • Camomile • Green Tea with Lemon	£2.50
<b>Coffee</b>	
Americano	£2.30
Cappuccino • Latte	£2.65
Espresso	£2.00
Double Espresso	£2.60
Liqueur Coffee	£5.00

# Cheese Board

All of our cheeses are handpicked from around our region. They are all served with our delicious homemade walnut bread, savoury biscuits and pickles and chutneys.

3 cheeses

£5.95

5 cheeses

£7.95

## Stinking Bishop

Region: Gloucestershire • Source: Cow's Milk • Type: Vegetarian, Washed Rind

Created by Charles Martell, this eccentric cheese is wonderfully aromatic and pungent in flavour, with a velvety smooth texture. In 1996, it was awarded gold at the British Cheese Awards.

## Ribblesdale Goats Cheese

Region: North Yorkshire • Source: Goats Milk • Type: Unpasteurised, vegetarian, hard cheese

Created by Ian and Christine Hill, this cheese has a delicate flavour of chicory and almonds, with a hint of misty hills and wild herbs. In 1996, this cheese was awarded bronze at the British Cheese Awards.

## Swaledale

Region: North Yorkshire • Type: Vegetarian, hard cheese • Source: Cows or Sheep's Milk

Created by David Reed in the valley of The Swale River, the texture of this cheese is like a soft Wensleydale with hints of the misty Yorkshire Dales, wild bracken and the acidity associated with Dale cheeses.

## Yorkshire Blue

Region: North Yorkshire • Type: Vegetarian, hard cheese • Source: Sheep's Milk

Developed by Judy Bell, of Shepards Purse, this cheese is a creamy, sweet, moist blue cheese that is mellow but not mild, with a soft Wensleydale texture. In 1997 it won a gold medal at the British Cheese Awards.

## Fountains Gold

Region: North Yorkshire • Type: Vegetarian, semi-firm • Source: Cow's Milk

This cheese was produced by the Wensleydale Dairy in Hawes, North Yorkshire, using Channel Island cow's milk. A semi-hard cheese with a soft cheddary style texture that just melts on the tongue.

# Children's Menu

## Starters

Garlic Bread (v)	£2.50
Spiced Mediterranean Red Pepper Soup	£3.00
Fresh Crusty Bread	

## Mains

Haddock, Handcut Chips and Minted Mushy Peas	£5.50
Bangers and Mash with Creamy Mash and Gravy	£5.50
Handmade Beef Burger and Chips	£5.50
Chicken Breast Burger and Handcut Chips	£5.50
Gnocchi in Tomato Sauce with Melted Cheese	£5.50

## Desserts

Two Scoops of Finest Dairy Ice Cream	
Vanilla, Strawberry or Chocolate Chip	£3.00
Chocolate Brownie	
Triple Chocolate Bake accompanied with a delicious Chocolate Sauce	£3.50