

# Paymasters Menu

## Breads

<b>Garlic Sourdough</b>	9.5	<b>Cheese and Herb Sourdough</b>	10.5
<b>Bruschetta</b>	10.5	<b>Roast Pumpkin Cornbread (gf)</b>	11.5

## Entrée

### **Baked Camembert (gf option) 23.5**

Layered with puff pastry, caramelised onion, rocket, candied walnut, and red wine toffee

### **Garlic Prawns (gf option) £ 25.9**

Our house specialty! **M 42.9**

Sautéed king prawns in a roasted garlic cream sauce, served spilling out of a filo pastry basket topped with crisp prosciutto and lemon

### **Pea Bavarois 23.9**

Garden pea bavarois, marinated fetta, pistachio crumb and lavosh

### **Chorizo Croquettes 24.5**

Panko crumbed cheesy chorizo bechamel, fresh herbs served with lemon & aioli

### **Smoked Salmon Salad (gf) 25.9**

Smoked salmon, cucumber, cream cheese, crisp leaf, caperberries

### **Pan Seared Scallops (gf) 26.9**

Hokkaido sea scallops, creamy pea puree, prosciutto crumb and micro herbs

### **Rockmelon Prosciutto Salad 23.9**

Rockmelon, prosciutto, bocconcini cherry tomato, crisp leaf & fragrant herb dressing

### **Crispy Skin Pork Belly (gf) 24**

Tender pork belly, celeriac puree, pear & walnut salad

## Main

### **Beetroot Risotto (gf) 32**

Creamy beetroot risotto finished with shallots and soft goats cheese (vegan option)

Add Chicken **6**

### **Prawn Chorizo Linguine (df) 38**

Sauteed king prawns, mild chorizo, red onion, garlic, fresh chilli and lemon oil (gf option)

### **Pappardelle Boscaiola 34**

Chicken breast, button mushroom, streaky bacon, parsley and cream (gf option)

### **Paymasters Paella (gf) 40**

Our take on the classic with chicken, chorizo, prawns, calamari and fish in tomato, saffron risotto

### **Chicken Saltimbocca (gf) 39**

Chicken breast rolled with prosciutto and sage served with pommes dauphinoise, beans and creamy basil pesto sauce

### **Atlantic Salmon (gf) 39**

Pan seared with crushed chats, asparagus and lemon dill cream sauce

### **Pan Seared Duck Supreme (gf) 44**

With a roasted root vegetable medley, fresh beans, pomegranate jus and sour cherries

### **Viking Cutlet (gf) 42**

Pork rib eye on the bone, pommes dauphinoise, fresh greens, apple chutney and maple jus

*Please check in with our friendly staff for daily specials  
and to discuss any dietary requirements*

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## Sides

### **Summer Garden Salad**

Crisp mixed leaf, garden fresh vegetables and our red wine vinaigrette

### **Truffled Potatoes**

Crushed chats tossed through truffle oil and fresh herbs

### **Steamed Greens**

Al dente fresh seasonal greens dressed in olive oil

**All sides are 10.9**

## Dessert

### **Banoffee Deep Pan Pancake (gf option)**

**16.9**

Our indulgent banoffee deep pan pancake served w butterscotch sauce and dollop cream  
(Cooked to order ~ please allow 15 minutes)

### **Affogato (gf option)**

**16**

Two scoops of Old English ice cream with your choice of Frangelico, Baileys or Tia Maria

### **Lemon Rosemary Cake (gf/vegan)**

**16.9**

Rich lemon polenta cake with lemon rosemary syrup

### **Popcorn Panna Cotta (gf)**

**15.9**

Velvety coconut panna cotta with salted caramel and crunchy popcorn

### **Blueberry Cheesecake**

**15.9**

Blueberry coulis, sponge base with white chocolate and fresh blueberries

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