

# Deddington Arms

## Bar Snack & Coffee Menu

	Small	Large
<b>Baked Rustic Camembert (for two people to share)</b> with Cranberry Sauce and Ciabatta	£8.75	
<b>Steamed British Mussels</b> in White Wine, Garlic and Cream	£6.75	£11.50
<b>Butternut Squash and Pumpkin Seed Risotto</b> with Wild Rocket and Parmesan Flakes	£6.50	£10.50
<b>Stir Fry Chicken</b> with Soy and Orange Sauce and Rice Timbale	£6.50	£10.50
<b>Scottish Smoked Salmon</b> with Mixed Leaves and a Potato and Crème Fraiche Tian	£7.50	£11.95
<b>Beer Battered Cod</b> with Chips and Mushy Peas		£12.95

### SANDWICHES

---

Ham and Cheese Panini	£5.50
Tuna Provencal Panini	£5.50
Ciabatta of Brie and Bacon	£6.50
Toasted Cheese and Pickle	£5.00
Roast Ham and Mustard	£5.50
Toasted BLT	£5.50
Hot Cajon Chicken and Mint Yogurt	£6.25

### PASTY SELECTION (served with butter and preserve)

---

Croissant	£1.95
Sultana Scone and Clotted Cream	£2.25

## BEVERAGES

---

Coffee	£1.85
Espresso	£1.85
Double Espresso	£2.10
Latte	£2.25
Cappuccino	£2.25
Mocha	£2.25
Hot Chocolate	£1.85
Tea	£1.85
Earl Grey	£1.95
Selection of Herbal Infusions	£1.95

## LIQUOR COFFEES

---

Irish Coffee	£4.25
Parisian Cognac	£4.25

# Deddington Arms

## À La Carte Menu

### STARTERS

---

	Starter	Main
<b>Steamed British Mussels</b> in White Wine, Garlic and Cream	£6.75	
<b>Tortellini of Goats Cheese and Sun Blushed Tomato</b> with Green Ratatouille	£6.50	
<b>Crispy Black Tiger Prawn Spring Rolls</b> with Thai Red Chilli and Coconut Dip	£7.50	
<b>Apple and Oxford Blue Cheese Salad</b> with Walnuts and a Honey Mustard Dressing	£6.25	
<b>Butternut Squash and Pumpkin Seed Risotto</b> with Wild Rocket and Parmesan Flakes	£6.50	
<b>Confit of Barbury Duck Leg</b> with Pink Grapefruit and an Orange Salad	£6.95	
<b>Scottish Smoked Salmon</b> with Brown Bread and Butter and a Potato and Crème Fraiche Tian	£7.50	£11.95
<b>Tagliatelle of Woodland Mushrooms (v)</b> with Tarragon Cream and Baby Spinach	£6.50	£10.50
<b>Stir Fry Chicken</b> with Soy and Orange Sauce and Rice Timbale	£6.50	£10.50
<b>Smoked Haddock Rarebit</b> with a Tomato and Scallion Salad	£6.25	£9.95

### MAIN COURSE

---

<b>Pan Fried Fillet of Sea Bass</b> with a Herb and Vegetable Risotto, Saffron Water Dressing	£16.25
<b>Thai Barbeque Breast of Duck</b> with Stir Fried Vegetables and Noodles	£15.25
<b>Battered Fillet of Atlantic Cod</b> with Chips and Mushy Peas	£12.95
<b>Rib Eye Steak</b> with Café de Paris Butter, Chips, Cherry Tomatoes and Watercress	£16.25
<b>Chicken stuffed with Gruyere Cheese and Ham</b> with Sauté Potatoes, Mushroom Sauce and Baby Vegetables	£14.95
<b>Collection of Lamb</b> with a Herb Crusted Rack, Shepherd's Pie and Seared Liver with Bacon	£16.95
<b>Slow Roasted Belly Pork and Pan Fried Medallion</b> with Apple Fritters, Creamed Potato and Calvados Reduction	£15.95
<b>Pan Fried Calves Liver and Bacon</b> with Creamed Potato, Sage Jus and Baby Vegetables	£15.95
<b>Seared Fillet of Salmon</b> with Roasted Vegetables, New Potatoes and Pesto	£14.75

## SIDE ORDERS

---

Rocket, Shallot and Parmesan Salad	£2.50
Braised Red Cabbage	£2.50
Buttered Spinach	£2.50
Green Beans and Shallots	£2.50
Chipped Potatoes	£2.50
New Potatoes	£2.50

# Deddington Arms

## Dessert & Cheese Menu

### DESSERTS

---

<b>Chocolate and Hazelnut Brownie (n)</b> with white chocolate ice cream	£6.50
<b>Whole Roasted Peach (n)</b> with sugared almonds, vanilla ice cream	£6.50
<b>Coconut and Lemongrass Panna Cotta (n)</b> with tropical fruit salad	£6.50
<b>Banana and Nougatine Cheesecake (n)</b> with peruche caramel ice cream	£6.50
<b>Trio of Rhubarb and Strawberry Desserts</b>	£6.50

### TRADITIONAL DESSERTS

---

<b>Citrus Posset</b> with shortbread biscuits	£5.95
<b>Stuffed Baked Apple</b> with custard crumble ice cream	£5.95
<b>Sticky Toffee Pudding</b> with butterscotch sauce	£5.95

### CHEESE MENU

---

<b>Cheese selection is served with grapes celery, chutney and water biscuits</b>	£7.50
<b>Stilton</b> King of English cheese, from Cropwell Bishop pasteurised milk and matured for 10 weeks	
<b>Hereford Hop</b> Full fat hard cows milk cheese, matured in toasted hops	
<b>Brie De Meaux</b> Unpasteurised milk, has a smooth but not quite runny texture with a taste of creamy wild mushrooms	
<b>Cerney Ash</b> Soft unpasteurised goats cheese, hints of citrus	
<b>Spewood (v)</b> Farmhouse hard pressed ewe's milk, aged 3 months, sweet and nutty flavour	
<b>Mull of Kintyre</b> Mature Scottish cheddar from the Isle of Mull	

DESSERT WINE	125ml	½ Bottle
<b>(Muscat de Rivesaltes) Domaine de Rombeau</b> N.V. Fresh peachy fruit & fine aromatic sweetness	£4.25	£11.95
<b>Elysium Californian Black Muscat</b> Rose and lychee aroma resonate from the black Muscat grape variety	£4.25	£22.00

PORT SELECTION	50ml	Bottle
Cockburns Ruby Port	£2.00	£24.50
Graham's LBV Port	£2.90	£39.50

# Deddington Arms

## Sunday Lunch Menu

---

### STARTERS

---

#### Prawn & Pineapple Cocktail

bound in a Ginger Crème Fraiche

#### Sautéed Chicken Livers

flamed in Brandy Finished in a Grain Mustard Cream

#### Ciabatta Crostini of Goat's Cheese (v)

aubergine capponatta

#### Freshly Prepared Soup of the Day

#### Salad of Black Pudding & Soft Poached Egg

with Roasted Cherry Tomatoes

---

### MAIN COURSE

---

#### Roast Sirloin of Beef

with Yorkshire Pudding, Pan Gravy and Roast Potatoes

#### Cutlet of Locally Reared Pork

with a Prune Compote and Apple-Cream Reduction

#### Breast of Duck

with Caramelized Orange and Pink Peppercorn Sauce

#### Scottish Salmon Supreme

with Sautéed Potatoes, and Woodland Mushroom Sauce

#### Vegetable Risotto (v)

with Saffron Dressing, Rocket Salad and Parmesan Crisps

**Seasonal Vegetables served with all main courses.**

---

### DESSERTS

---

#### Selection of Cheese and Biscuits

#### Crumble of the Day

served with Custard

#### Chocolate and Hazelnut Brownie (n)

with Vanilla Ice Cream

#### Ginger Bread Ice Cream (n)

with Tuille Biscuit

#### Fresh Fruit in Drambuie Sabayon

£15.45 Two Courses | £18.95 Three Courses

# Deddington Arms

## Breakfast Menu

### COLD BUFFET SELECTION

---

Prunes, Grapefruit Segments and Figs

Selection of Flavoured Yoghurts

Selection of Juices

Selection of Cheeses

Butter Croissants and Preserves

Fresh Fruit Basket

### CEREALS

---

Cornflakes, Branflakes, All Bran, Crunchy Nut Cornflakes,  
Weetabix, Alpen with reduced sugar, Kellogg's Country Muesli

### FROM THE KITCHEN

---

#### Full English Breakfast

Choose from: Eggs (Fried, Poached, Scrambled or Boiled),  
Bacon, Sausage, Tomato, Hash Browns, Mushrooms,  
Black Pudding, Baked Beans

#### Scrambled Eggs and Smoked Salmon

Smoked Finnan Haddock and Poached Egg

American Pancakes, Bacon and Maple Syrup

£12.95 per person