

The Vernon Arms - Sample Menu

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Please note this is a sample only and may be changed at any time without notice
All our food is homemade on the premises making the most of local and seasonal produce whenever we can

Sample Lunchtime Menu

Baguettes and Sandwiches

All our bread and baguettes are freshly made locally and are available on white or granary

Mature Cheddar with tomato or pickle 3.75

Home cooked honey and mustard glazed ham, on its own or with homemade piccalilli 4.95

Brie with basil oil 4.75

Chicken, salad and mayonnaise 4.95

Prawns with Marie Rose sauce

or lime and coriander dressing 5.50

Hot Baguettes

Brie, bacon and tomato melt 5.25

Sausage and fried onion 4.25

Bacon 4.25

Melted Stilton and red onion marmalade 4.95

Light Bite Salad Bowls

Served with a choice of oils for dressing.

All 5.25

Chicken and bacon

Stilton, apple and celery

Smoked Salmon

Ploughmans

All served with pickled onions, crisp celery, apple, pickle and baguette

All 7.50

Paté

Brie and/or Stilton

Mature Cheddar

Home cooked ham

Home baked Jacket Potatoes

Served with a crisp seasonal salad and butter.

Prawns Marie-Rose 5.50

Mature Cheddar 4.25

Chilli con carne 4.75

Chilli con carne with cheese 5.25

Sausage, beans and grated Cheddar 5.25

Salads

Fresh and crisp salad with homemade coleslaw and freshly made potato salad.

Whole dressed crab (when in season) 7.95

Prawns, with a choice of Marie Rose sauce or lime and coriander dressing 7.95

Mixed bean 6.50

Home cooked honey and mustard baked ham 7.25

Mature Cheddar 7.25

Sample Evening Blackboard Menu

Starters and light meals

Homemade creamy leek, potato and thyme soup with crusty fresh bread 3.95 large 4.95

Whole dressed crab served with bread & butter 5.75

Creamy Stilton mushrooms with crusty bread 5.25

Garlic tiger prawns and crusty bread 5.75 large 7.50

Platter of smoked salmon with lime & coriander dressing 5.75

Royal Greenland prawn salad with Marie Rose sauce

and granary bread and butter 5.75

Homemade chicken liver paté with warm toast 4.95

Steaks from the Grill

All with proper chips, grilled tomato, & sautéed mushrooms
10oz Rump 13.95

10oz Rib eye 13.95 Surf & Turf 16.95

Gammon with fresh grilled pineapple or fried egg 9.50

Main courses

The Vernon Arms Black and Tan, homemade beef, Guinness and ale pie with gravy, proper chips and mushy peas or fresh vegetables 9.95

Oven baked fillet of salmon with a dill and lime butter and fresh seasonal vegetables 9.95

Mushroom stroganoff with rice & garlic bread 7.95

Wholetail Whitby scampi with proper chips, minted mushy peas and homemade tartare sauce 7.95

Pork steak with red onion marmalade and melted Stilton served with creamy mash and fresh vegetables 9.50

Chilli con carne or vegetable chilli with rice & garlic bread 7.95

Whole Gressingham duck breast with a black cherry sauce & fresh vegetables 12.95

Venison steak with Diane sauce, proper chips or fresh vegetables 12.95

Homemade beef burgers with proper chips and homemade coleslaw

Plain 6.95, with Cheddar or Stilton 7.95

Sample Sunday Lunch Menu

Homemade cream of vegetable soup with crusty bread

Prawn Marie Rose salad with granary bread and butter

Fresh melon and pineapple with refreshing fruit sorbet

Chicken and bacon salad with a basil pesto dressing

Roast rib of beef with Yorkshire pudding & horseradish

Roast loin of pork with homemade sage and onion stuffing and apple sauce

Nut roast with a mushroom and leek sauce

Apple and blackberry crumble with custard

Banofi pie

Lemon and lime cheesecake