



Celebrating 25 years @ Tocketts Mill Country Park & Restaurant



Dinner Service 5pm to 8.30pm Monday to Saturday

Allergen Information: Gluten Free Bread & Pasta available on request. Please note all fried items are cooked in fryers that may have cross contamination of non GF items. Please ask for help with any special dietary requirements. If you have any allergies or intolerances, you must let us know before placing an order. All our dishes are cooked and prepared in a kitchen that handles nuts & wheat and while we make every effort to keep these items isolated, cross-contamination may occur. Menu descriptions do not contain all the ingredients.

Allergen Codes: C Celery G Gluten/Cereals Cr Crustaceans E Eggs F Fish L Lupin Mi Milk/Dairy Mo Molluscs M Mustard Se Sesame So Soybean Su Sulphates Pn Peanuts N Nuts (v) Suitable for Vegetarians - please ask for Vegan option

Soup of the Day Served with Bread & Salted Butter (please ask for today's allergens) 6.95	Garlic Mushrooms Creamy White Wine & Herb Sauce with a Melted Cheese Top 7.75 (v). G/Mi/Su	Loaded Potato Skins Baked Skins Topped with Sour Cream, Bacon, Melted Cheese, Spring Onion & Chilli 7.75 Mi/Su Vegan Option: Tempeh, Vegan Cheese & Vegan Mayo	Balsamic Bruschetta Grilled Crusty Bread, Tomato, Red Onion, Garlic, Fresh Basil, Balsamic Glaze & Parmesan Crisp 7.75 (v) G/L/Mi/Su	Starters/Small Plates Moules... Choose Your Sauce: 'Darinier' Cream, Garlic & Parsley Or 'Tomato & Chilli' Served with Crusty Dipping Bread 9.85 G/Lu/ Mo/Mi/Su	Chicken Satay Skewers 2 Chargrilled Skewers with Satay Sauce & Pickled Vegetables 8.95 G/Mi/So/P	Black Pudding Stack Pan Fried Black Pudding on a Grilled Muffin, Topped with Poached Egg with Wholegrain Mustard Sauce 8.95 G/L/E/Mi/Su/M/C/So	Cheesy Garlic Bread Oven Baked Crusty Garlic Bread with Melted Cheddar & Mozzarella Cheese 6.95 (v) G/L/Mi	Baby Back Ribs Half Rack of Tender Pork Ribs in Smokey BBQ Sauce with Slaw 10.50 C/Mi/M
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Fish & Seafood Mains

Grilled Sea Bream Mediterranean style Rich Tomato Sauce with Capers Black Olives & Garlic served with Buttered Baby Potatoes & a Side of Fresh Vegetables, Crispy Kale 18.75 F/Su	Fisherman's Pie Smoked Haddock, Cod, Salmon Prawns in a White Wine & Dill Sauce topped with Mashed Potato & Melted Cheese, Herb Crumb Top Served with a Side of Fresh Seasonal Vegetables 19.95 G/F/Cr/Mi/Su	Our Famous Beer Battered Cod Chunky Chips, Mushy Peas, Chefs Tartare Sauce & Lemon Large 18.75 Jumbo 22.50 G/L/E/F/Su	Thai Style Fish Cakes Cod & Prawns with Asian Flavours of Aromatic Lemongrass, Ginger & Fresh Coriander served with Skinny Fries, Fresh Salad & Sweet Chilli Dip 16.95 F/Cr/Mi/Su/So/G	Moules... Choose Your Sauce: 'Darinier' Cream, Garlic & Parsley Or 'Tomato & Chilli' Served with Crusty Dipping Bread 17.85 G/Lu/ Mo/Mi/Su
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From The Char-Grill

Blackened Chicken Butterfly Succulent Chicken Breast Marinated in Paprika, Cayenne, Oregano & Garlic Cajun Spices, Chargrilled served with Fresh Salad, Slaw, Skinny Fries or Chunky Chips 16.95 E	Tocketts Burger (Choose Beef or Chicken) Chargrilled & Topped with Melted Cheese in a Brioche Bun with Battered Onion Rings, Slaw, Fresh Salad & Skinny Fries or Chunky Chips 16.95 G/L/E/Mi/Su	Horseshoe Gammon Chargrilled & Served with Fried Egg, Cold Pineapple Ring, Mushrooms, Grilled Tomato, Garden Peas, Fresh Salad & Skinny Fries or Chunky Chips 24.50 E	Ribeye Steak 10oz 21 Day Matured Chargrilled with Herb Butter, Battered Onion Rings, Mushrooms, Grilled Tomato, Garden Peas, Fresh Salad & Skinny Fries or Chunky Chips 28.95 G/Mi/Su	Fillet Steak 10oz 21 Day Matured Chargrilled with Herb Butter, Battered Onion Rings, Mushrooms, Grilled Tomato, Garden Peas, Fresh Salad & Skinny Fries or Chunky Chips 34.95 G/Mi/Su
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Choose a Sauce 3.75

A la Crema (Cream, White Wine, Mushroom & Onion) G/L/Mi/Su **Diane** (Cream, French Mustard, Mushroom & Cognac) G/L/Mi/Su/M **Peppercorn** (Cream, Whole Green Peppercorns & Cognac) G/L/Mi/S **Stilton** (Cream, Blue Cheese) G/L/Mi/Su

More on the other side...



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COUNTRY PARK

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Flavoursome Favourites

Chicken Supreme

Succulent Breast of Chicken French Trim style in Creamy Dijon Mustard Sauce served with Pomme Dauphinoise and Fresh Seasonal Vegetables, Crispy Kale

18.50
Mi/M/Su

Hunters Chicken

Chicken Breast Topped with Melted Cheese, Bacon & BBQ Sauce, Fresh Salad & Chunky Chips or Skinny Fries

18.50
Mi/Su

The Ultimate Mixed Grill

A Protein packed plate of 8oz Rump Steak, 8oz Gammon Steak, Pork Cutlet, Chicken Mini Fillet, Cumberland Ring Sausage, Black Pudding, Fried Egg served with Grilled Tomato, Mushrooms, Garden Peas, Fresh Salad Garni & Chunky Chips or Skinny Fries

42.50
G/E/Su/So/C

Traditional 'Boro' Parmo

Fried Breaded Chicken Cutlet with Bechamel Sauce, Grilled with Mozzarella & Cheddar Cheese & Pot of Garlic Dip Served Traditional or Choose a Topping for only £2 Extra..

...Creamy Garlic Mushroom...

--Hot Shot Jalapeno & Chorizo...

(Ask for a dash of 'Da Bomb' if you like really hot)

With Fresh Salad & Chunky Chips or Skinny Fries

18.95
G/E/Mi/Su

Teriyaki Stir-Fry Bowl

Your Choice of King Prawns, Chicken or Beef With Broccoli, Peppers, Red Onion & Strips of Carrot Tossed in a House-Made Teriyaki Glaze of Soy Sauce, Ginger, Garlic & Honey on a bed of Basmati Rice

18.50
F/Cr/Su/So
(Vegetarian Tempeh option available)

Roast Beef & Yorkshire Pudding

Roast Topside of Beef with Chef's Own Yorkshire Pudding, Creamy Mashed Potato, Roast Potato and a Side of Fresh Vegetables

16.95
G/E/Mi/Su/M

Tocketts Chunky Steak & Ale Pie

Shortcrust Pastry packed with Tenderised Steak, Served with Fresh Seasonal Vegetables, Rich Stock Gravy & Creamy Mashed Potatoes or Chunky Chips

17.95
G/E/Mi/Su

Lamb Rump Steak

Pan Fried Rump of Lamb with a Red Wine & Lamb Jus, Served with Dauphinoise Potatoes, Garden Peas & Fresh Seasonal Vegetables Finished with Crisp Kale

24.75
G/Mi/Su

Malaysian Curry

Aromatic Infusion of Coconut, Ginger, Spices, Potato & Cherry Tomato served with Rice & Poppadom's Choose from Chicken, Vegetable or *Vegan Tempeh Option Available

17.50

Authentic Stroganoff

Strips of Beef in a Mushroom, Cognac & Paprika Cream Sauce served with Basmati Rice & Chunky Chips *Vegetarian Mushroom or Vegan Tempah with Plant Cream Options Available

17.75
Mi/M/Su

Classic Beef Lasagne

Layers of pasta, Slow Cooked Beef Ragu with Italian Aromatics, velvety Bechamel & Melted Cheese Baked until Golden served with Fresh Salad,

Chunky Chips or Skinny Fries

*Vegetable Vegan Option Available

17.50
C/G/E/Mi/Su

Vegetarian Wellington

A flavoursome filling of Butternut & Lentil Seasoned with Parsley, Sage & Thyme Wrapped in Flaky Pastry served with Dauphinoise Potatoes & Fresh Seasonal Vegetables

16.95
G/L/Mi/Su

Selection of Sides

Chunky Chips 4.25
Side of Seasonal Vegetables 3.50
Bread & Butter 1.50

Skinny Fries 4.25
Chefs Slaw 1.25

Sweet Potato Fries 4.25
Fresh Salad Bowl 3.50
Extra Sauces/Mustards 50p

Buttery Mashed Potato 3.50
3 Battered Onion Rings 2.95
Extra Gravy Boat 50p