

Eyarth Station Guest House Menu

2 Courses £16 or 3 Courses £20

Starters

Garlic Mushrooms

Mushrooms in a creamy garlic sauce served on
lightly toasted French bread.

Homemade soup

Soup of the day served with a roll and butter.

Spring rolls

Crispy spring rolls served with a side salad and chilli dip.

Peppered Mackerel, New Potato & Watercress Salad (Main or Starter)

Peppered mackerel mixed with peppery watercress and new potatoes
with a creamy dressing with a tang of lemon.

Tuna, Tomato & Butter Bean Salad (Main or Starter)

A refreshing healthy dish of colourful fresh ingredients, beans and a
mustard dressing

Main Courses

Lasagne (vegetarian option available)

Layers of bolognaise sauce and pasta topped with a cheese sauce.

Served with new potatoes, chips or salad.

Peri Peri Chicken

Chicken breast , marinated in garlic chilli and paprika. Cooked with onions peppers and herbs. . Served with new potatoes & Vegetables

or Rice

Fragrant Pork

Pork steak slowly coked with subtle flavourings of cumin and coriander.

Served with rice or new potatoes and vegetables

Chicken Curry (vegetarian option available)

Chunks of chicken breast in a curry sauce, served with rice, naan bread, poppadoms, and mango chutney.

Spanish Fish Stew

A flavoursome mix of fish, chickpeas, potatoes, herbs and tomatoes.

Served with French bread

Salmon Fillet

Served in a creamy herb sauce with asparagus OR served with new potatoes and vegetables.

Desserts

Fruit Crumble

Seasonal fruit topped with an oaty and nutty crumble. Served with cream, ice cream or custard

Cheesecake

A berry topped creamy cheesecake. Served with cream or ice cream.

Eton Mess

A traditional dessert with pieces of meringue and strawberries mixed into a thick cream.

Sticky Toffee Pudding

A moist tradition pudding with a creamy toffee sauce. Served with cream, ice cream or custard

Tea/Coffee & Mints Included

We are Fully Licenced

For information about allergens in our food, please ask a member of staff