



THE GRILL ROOM  
UPSTAIRS AT THE HORSE & PLOUGH  
FOOD • DRINK • RELAX

## Bateman's Food & Beer Evening

Thursday 13<sup>th</sup> May 2010

£30 per person

7.00pm for 7.30pm

### Starters

Pork and Game Pate

Bateman's homemade chutney, buttered toast

Tempura Vegetables

with sweet chilli sauce

*Served with: Bateman's Victory Ale, 5.9%*

*full flavoured and aromatic strong pale ale, a predominantly fruity aroma with a malty palate*

### Second Courses

Curried Mussels

cooked in real ale and served with crusty bread

Mediterranean Vegetables & Feta Cheese Tart

*Served with: Bateman's Combined Harvest, 4.7%*

*a unique multigrain blend of malted barley, oats, rye and wheat, grainy tasting with a delightful floral start and finish*

### Main Course

Char Grilled 8oz. Rump Steak

with homemade chips & rocket and parmesan salad with a XXXB & red wine sauce

Spinach Roulade

roasted peppers, spring onion, caramelised onions confit tomato spicy pear chutney and salad

*Served with: Bateman's XXXB, 4.8%*

*superb classic bitter with a complex palate of robust hop flavour balanced by malt*

### Dessert

Orange & Lemon Cheesecake

dark chocolate sauce

*Served with: Bateman's Spring Breeze, 5.0%*

*brewed & dry hopped with floral and citrus style hops, combined with prime Maris Otter malt, producing a golden, malty, crisp pale ale with a delightful flowery aroma*

### To Finish

Cropwell Bishop Stilton & Cheddar Cheese Board

cheese biscuits, chutney, apple, celery and grapes

*Served with: Bateman's Dark Lord, 5.0%*

*a dark ruby beer with a rich flavour and spicy finish, the hop grist adds a hint of citrus to complement the roasted malt character.*

25 Long acre / Bingham / Nottingham / 01949 839313 / [www.grillroombingham.com](http://www.grillroombingham.com)

A deposit of £5 is required at the time of booking, the **completed pre order sheet** is required by the 10<sup>th</sup> May 2010. All ingredients may not be listed so please let your server know about any allergies or special dietary requirements