

# PROJECT A T

## STARTERS

**CLUEDO SOUP** 3.70  
...as you've no idea what's in it 'til you ask! Homemade daily; a tale of one chef and his wand - sometimes genius, always wet

**TWICE MARINATED PORK SPARE RIBS** 5.25  
once in five spice, twice in our bbq glaze, three times a lady

**ALDER & CHERRY HOT SMOKED SALMON KALOU** 6.00  
unlike regulation cold smoked salmon, this is hot smoked by us whilst simultaneously cooking. We used to buy in a Hebridean version, much loved by Rick Stein but this is cuter (*served cold*)



**WHOLETAIL BREADED SCAMPI** STARTER 4.75  
MAIN 8.50

langoustine tails were first served peeled/fried in breadcrumbs in London in 1946 as a substitute shellfish for lobster and quickly became known as scampi; these preposterously plump tails will rekindle your love affair (*with homemade tartare sauce*)

**ROSARY GOATS CHEESE & SMOKED FIELD MUSHROOM** 5.50  
the divinest goats cheese grilled atop a lovingly smoked field mushroom threatens gastronomic sublimity

**NICK NOLTE'S PECAN SMOKED CHICKEN** 5.25  
Nick? 'Cos it's marinated for 48 hrs, prior to smoking by ourselves. The lingering wood smoke hauntingly remains, fortunately for you, less so for Big Bird...

**BLOODY MARY PRAWN COCKTAIL** 5.25  
vodka, tabasco, ginger, lemon grass make a crustacean's day

**FREERANGE CHICKEN LIVER PATE** 4.75  
smooth in nature, but with a coarse streak - our Brandy infused recipe lends the earthy natural flavour a floral top note (*with crusty bread/beetroot pickle & onion marmalade*)



## KITCHEN SPECIALS



**CAJUN CHICKEN SUPREME** 8.50  
with our own spice mix - so authentic it plyd an accordion after seasoning (*with guacamole/garlic mayo, chips + choice of hs salad*)

**12HR BRAISED LAMB SHANK REDEMPTION** 10.00  
cooked sous vide in herb infused Merlot jus, a unique experience (*served with coarse grain & spring onion mash and veg*)

**CHICKEN BUTRAGUEÑO** 8.00  
amazingly succulent Spanish stylee chicken stew with chorizio, olives, butter beans and a hint of spinach, an A-list favourite (*with rice*)

**LAMBS LIVER & MAYNARDS STAFFORDSHIRE BLACK BACON** 9.00  
succulently pink liver meets award winning bacon and...Shiraz! (*cooked with onions and served with black pudding mash and veg*)

**ZINEDINE ZI LAMB & COUS COUS** 7.50  
Moroccan lamb stew, traditionally slow-cooked in a pot (tagine) whereby the aforesaid lamb does meltingly combine with spices, apricots and the odd almond (*with a sexy Mediterranean cous cous*)

**STEAK & CASK ALE PIE** 8.00  
prime beef, slow-braised in real ales - freshly drawn straight from our cellar by eager chefs! Deliciously unique (*baked to order - with veg/choice of pots*)

**MED CLUB PASTA** 8.50  
penne with smoked peppers, chilli flakes, black olives, red onion, sun dried tomatoes and field mushrooms

**THAI GREEN CURRY**  
a fusion of ginger, lime, coconut milk and spices with fragrant basmati rice

CHICKEN	8.25
KING PRAWN	9.75

**TRIO OF FLAVOURED SAUSAGES WITH BUBBLE & SQUEAK MASH** 9.50  
sourced from Edwards of Conwy, these Internatioanlly award winning sizzlers are as sexy as bangers get (*with veg*)

- 1 - Pork & Apple / Welsh Lamb & Leek / Pork & Stilton
- 2 - Counrty Herb / Welsh Lamb & Mint Sauce / Pork & Tropical Fruit



**SHROPSHIRE FARM CURED GAMMON STEAK** 10.00  
from their own traditionally raised pigs cured using 17<sup>th</sup>C methods & recipes - stunningly tasty (*with fried egg, chips & grill garnish*)

**STIR FRIED VEGETABLES WITH CHINESE NOODLES** 7.95  
various chinese mushrooms meet asstd vegetables in a black bean mist

**MAN ON FIRE SIZED MIXED GRILL** 15.50  
our own combo of pork/cured gammon/lamb/liver/steak/sausage + fried egg - who da Unstoppable man?? Denzl of course!

**CHARGRILLED STEAK** (*227g before cooking*)  
hand carved ourselves from 28 day hung RUMP 12.00  
beef, locally sourced and slaughtered SIRLOIN 14.00  
a few miles fr where you eat! FILLET 19.00

SAUCE OPTIONS (add £1.50) Fresh Tarragon Bernaise/Green Pepper/Diane

**BURGER SHACK SELECTION SEE SEPARATE MENU**

**SLUMDOG DHAL & RICE WITH SAAG PANEER** 6.25  
our selection of curried lentils served with spiced chopped spinach and paneer (cubes of fried cheese)

**MAPLE SMOKED GOLDEN GLAZED DUCK & EGG FRIED RICE** 10.00  
exits our smoker smelling heaven scent and dons a honey glaze before meeting you

**CHORIZIO BLUE PENNE** 9.00  
not X-rated but Blue due to the gorgeous Nantwich Blue cheese we use from our cheeseboard n add along with mushrooms, leeks and rocket



## OLD SCHOOL

**ROAST OF THE DAY** meat & 3 veg 6.50  
**CHILLI CON CARNE** 5.50  
a retro classic, just say if you'd like it reaaaal fiery (*with rice or chips*)  
**LASAGNE** yesteryear success on a plate - Findus stylee 5.50  
**CHICKEN CURRY MADRAS** long before Vesta (*with rice or chips*) 6.25

## EXTRAS

**CHIPS** 2.00  
**GARLIC BREAD** 2.00  
**HOUSE SALADS:** CAESAR / TRADITIONAL SALAD 3.25

✓ CAESAR Romaine lettuce, Parmesan cheese and croutons lemon juice, olive oil, Worcester sauce and freshly grated black pepper

✓ TRADITIONAL tomatoes, cucumber, etc & mixed green leaves, dressed appropriately...LBD of course!

✓ VEGAN OPTION

✓ VEGETARIAN

A Bwoyo-Offless Food Factory production in asscn with J Travers Cornwell Management and M&J Peroni Associates  
~1-2 burlington road, buxton SK17 9AS (opp The Pavilion Gdns Car Pk) 01298 70481-7 nts pw (eat in the rest or CAMRA listed bar) [www.BUCKINGHAMHOTEL.co.uk](http://www.BUCKINGHAMHOTEL.co.uk)

PTO FOR **FISH & SWEETS** - PLS ASK FOR **BURGER MENU & DAILY SPECIALS**

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