

Menu.

Welcome to pitchside restaurant

We have a passion for great food; all of our dishes are prepared freshly for your enjoyment so this may sometimes mean a little wait during busy periods. All prices are inclusive of VAT at the current rate and are subject to legislative changes.

Appetizers 3.50 each or choose 3 for 9.50

Marinated Olives (SD/V)	Sweet and Spicy Nut Mix (P/SD/V/T/C)	Crostini with Spinach and Artichoke Dip (V/G)
Marinated Artichokes (SD/V)	Spinach and Manchego Croqueta (M/E/G/V)	Mini Platter of Salami, Pastrami, and Air Dried Ham (SD)
Vegetable Crisps (SD/V)	Chorizo in Red Wine (SD)	Marinated Feta (M/V/SD)

Starters

Country Tomato, Basil and Spinach Soup (G/M/V) with a cheese and pesto toastie	6.50	Roast Tiger Prawns (SF/M/SD) with lemon dressing, salsa fresca, and micro coriander	8.50
Sautéed Woodland Mushrooms with Garlic and Spinach Cream Sauce (V/M/G/SD) in a crusty cob topped with roquette and parmesan salad	7.50	Salad of Smoked Duck, Spiced Nuts, and Cranberries (T/SD/MU) with a Dijon and hazelnut oil dressing	9.50
Crispy Chilli and Coriander Crusted Halloumi (G/E/M/SD/V) on a salad of chargrilled vegetables with a hickory smoked balsamic glaze	8.50	Brixworth Pâté (G/E/M/SD) locally sourced pâté served on a toasted brioche with Chef's own red onion and apple chutney	8.50
Mussels Cooked in Cider, Leek, and Bacon (SD/SF/M/G) served with warm French bread	8.50	Chilli and Salt Marinated Chicken Goujons (G/E/M/C/SD) £8.50 with a signature chipotle glaze dip	8.50

Mains

Posh Fish and Chips (F/SD/C) panko breaded haddock, chips seasoned with seaweed salt, homemade chipotle ketchup, and pickled samphire	14.50
Gnocchi with Baked Salmon and White Wine Sauce (F/SD/G/E/M) smoked salmon and spinach gnocchi, topped with oven-baked salmon, and white wine cream sauce	18.50
Grilled Fillet of Seabass (F/SD/M) with crisp serrano ham, crushed potatoes, wilted spinach, and 'caviar' cream	18.50
Thyme and Lemon Roast Chicken Breast (G/E/MU) with pea and ham gnocchi, baby leeks, and mustard jus	17.50
Garlic and Rosemary Lamb Rump (SD) with sweet potato fondant, chargrilled vegetable stack, and smoked red wine jus	22.50
Murgh Makhani (M/G/E) butter chicken curry in a medium spiced sauce, with jeera rice, garlic naan, and a salad of tomato, red onion, and coriander	17.50
Cider-Braised Belly of Pork (SD/MU/M) with apple and potato purée, cabbage cake with leek and bacon, and grain mustard sauce	18.50
Roast Butternut Squash, Chickpea and Spinach Curry (M/E/G/V) with jeera rice, garlic naan, and a tomato, red onion, and coriander salad	14.50
Chargrilled Vegetable and Potato Frittata (M/MU/V) topped with tomato and basil sauce, mature cheddar cheese, and a side of dressed salad	14.50
Chargrilled Fillet of Beef (G) with grilled beef tomato, field mushroom, beer battered onion rings, triple cooked chips, and your choice of one of the following rubs; Chicago: mustard, garlic powder, paprika, thyme, and cayenne pepper (MU) Coffee: espresso coffee, chilli powder, sugar, and garlic powder Tomahawk: cumin, coriander, fennel, cardamom, salt, garlic powder, onion powder, ground coffee, mustard, paprika, parsley, and black pepper (MU)	26.50

Sides

Skinny Fries (V)	3.75
Sweet Potato Fries (V)	3.75
Triple Cooked Chips (V)	3.75
Beer Battered Onion Rings (V/G/SD)	3.25
Garlic Pizza Bread (V/G/M)	3.25
House Salad (V)	3.75

Desserts

all 7.50

Warm Freshly Baked Waffle (M/E/G/V/T) topped with caramelised apples, salted caramel sauce, clotted cream ice-cream and cinnamon crumble crumbs
Decadent Chocolate Pot (M/V/T) with fresh raspberries, chocolate soil, and raspberry sorbet
Jelly and Custard (M/E/G/T) mango crème brûlée, with coconut sable, and a lime and tequila jelly shot
Torta Caprese (M/E/V/T) rich flourless Italian chocolate cake, served with soft berry compote, and clotted cream ice-cream
Baked Peach and Raspberry Crumble (M/G/V/T) with lemon curd ice-cream
MK Dons Black Forest Gateau (G/E/M/V/T) black cherry parfait set on chocolate sponge, served with griottine cherries, and chantilly cream in a chocolate pipe
Artisan English Cheeses (G/M/C/SD) Blue Monday cheddar, Montgomery cheddar and Golden Cross goats' cheese served with chutney, fruits, celery, and crackers

If you suffer from a food allergy or intolerance, please make us aware at the time of ordering. To assist you our menu contains information on the most common allergens (see key) as well as dishes suitable for vegetarians.

G-Gluten, SF-Shellfish, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, T-Tree Nuts, C-Celery, MU-Mustard, SS-Sesame, SD-Sulphur Dioxide, L-Lupin Flour, MO-Mollusc, V-Suitable for Vegetarians.

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Drinks menu.

Soft Drinks

Red Bull	250ml	£3.05
J20 Orange & Passion Fruit	275ml	£3.15
J20 Apple & Mango	275ml	£3.15
J20 Apple & Raspberry	275ml	£3.15
Pepsi	330ml	£3.55
Diet Pepsi	330ml	£3.55
Lemonade	330ml	£3.55

Fruit Juices

	200ml	
Orange Juice		£1.95
Tomato Juice		£1.95
Pineapple Juice		£1.95
Grapefruit Juice		£1.95
Cranberry Juice		£1.95

Hot Drinks

	Small	Large
Americano	£1.95	£2.50
Cappuccino	£2.95	£3.50
Espresso	£2.75	
Double Espresso		£3.50
Latte		£3.50
Mocha		£3.50
Hot Chocolate		£3.50
	Add cream	+45p
	Add marshmallows	+50p

Flavoured Teas

Earl Grey Tea	£2.75
English Breakfast Tea	£2.75
Red Bush Tea	£2.75
Lemon & Ginger Tea	£2.75
Mint Tea	£2.75
Camomile Tea	£2.75
Cranberry & Raspberry Tea	£2.75

Draught Beer

	Half-Pint	Pint
Carlsberg	£2.15	£4.25
Tetley	£2.15	£4.25
San Miguel	£2.30	£4.55
Guinness	£2.45	£4.80
Somersby Cider	£2.15	£4.25

Bottled Beer

Becks	275ml	£4.40
Budweiser	330ml	£4.55
Peroni	330ml	£4.55
Corona	330ml	£4.55
Magners Cider	568ml	£5.15
Kopparberg Cider	500ml	£5.15
Bombardier Ale	500ml	£5.15
London Pride Ale	500ml	£5.15

Non Alcoholic

Carlsberg 0%	330ml	£3.50
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Spirits

	25ml	50ml
Smirnoff Vodka	£3.80	
Gordons Gin	£3.80	
Tanqueray Gin	£4.90	
Bombay Sapphire Gin	£4.00	
Bells Whisky	£3.80	
Glenfiddich Whisky	£4.75	
Jameson Whiskey	£4.00	
Jack Daniels Tennessee Whiskey	£4.00	
Malibu Coconut White Rum	£3.80	
Bacardi White Rum	£3.80	
Southern Comfort Liqueur	£3.80	
Martini Extra Dry		£3.80
Martini Rosso		£3.80
Cockburns Port		£3.95

Premium Whisky

	25ml
Oban Single Malt Whisky	£4.75
Macallan Gold Whisky	£4.75
Talisker Single Malt Whisky	£5.15
Glenmorangie Single Malt Whisky	£4.75

Premium Brandy

	25ml
Martel XO Cognac	£13.50
Martel VSOP Cognac	£6.50

Liqueurs

	25ml
Tia Maria	£3.80
Cointreau	£3.80
Grand Marnier	£3.80
Drambuie	£3.80
Disaronno	£3.80
Baileys	£3.80

Mixers

	200ml
Tonic Water	£1.95
Slimline Tonic Water	£1.95
Bitter Lemon	£1.95
Ginger Ale	£1.95
Canada Dry	£1.95

Sparkling & Champagne

	125ml	Bottle
Galanti Prosecco Extra Dry		
<i>Italy</i>	£5.05	£29.95
Shows the typical fruit spectrum of apple and pear with a hint of peach, followed by a fine, persistent, soft fizz.		
Pommery Brut Royal, Champagne		
<i>France</i>		£49.95
Notes of citrus and white flowers combined with small berry notes. Elegant and vibrant.		
Veuve Clicquot Yellow Label Brut, Champagne		
<i>France</i>		£59.95
Manages to reconcile two opposing factors - strength and silkiness - and to hold them in perfect balance with aromatic intensity and a lot of freshness.		
Chandon Methode Traditionelle, Brut		
<i>Argentina</i>		£44.95
Shows notes of citrus fruit and white peach alongside subtle hints of bread and brioche.		
Sauvion Crémant de Loire, Brut Rosé		
<i>France</i>		£34.95
Light pink with onion-skin hues, shows a fine mousse with a redcurrant and rosehip fruit character.		

White Wine

	175ml	250ml	Bottle
Fish Hoek Fairtrade Sauvignon Blanc			
<i>Western Cape - South Africa</i>	£4.65	£6.65	£19.95
Tropical fruit salad of a wine, with a twist of lime combining with fig and gooseberry followed by a refreshingly dry finish.			
Luis Felipe Edwards Lot 35 Chardonnay			
<i>Rapel Valley - Chile</i>	£4.45	£6.35	£18.95
Youthful and vibrant, unoaked Chardonnay, displaying melon, stone fruit and pineapple with a zippy, citrus structure.			
Trentino Pinot Grigio 'Aristocratico			
<i>Italy</i>	£5.15	£7.35	£21.95
Made using fruit sourced from high altitude vineyards in the foothills of the Alps.			
D'Vin Inzolia, Terre Siciliane			
<i>Italy</i>			£18.95
Fresh with citrusy tones and a hint of peach on the finish			
Bay of Fires Riesling			
<i>Tasmania - Australia</i>			£32.95
The juicy, vibrant palate shows luscious citrus and a crisp mineral acidity, ensuring drinkability whilst young.			
Côtes du Rhône Blanc Vin Gourmand			
<i>Dauvergne Ranvier - France</i>			£23.95
Fragrant, the wine shows exotic fruit such as lychee and mango; the palate backs these up with yellow peach and pink grapefruit.			
Picpoul de Pinet, Réserve Mirou			
<i>France</i>			£21.95
With plenty of citrusy fruit, as such it makes for a good food wine and is particularly good with seafood.			
Chapel Down Flint Dry White			
<i>Kent - England</i>			£28.95
On the palate, there are flavours of elderflower and nectarine with a smooth texture and a crisp, refreshing finish.			
Quinta Das Arcas Arca Nova Branco			
<i>Vinho Verde - Portugal</i>			£20.95
Fruity and fresh with a light-body, it shows green apple and a soft minerality with a touch of spritz on the finish.			
Rosé Wine	175ml	250ml	Bottle
Lunaris by Callia Shiraz Rosé, San Juan			
<i>Argentina</i>	£4.65	£6.65	£19.95
Deliciously fruity rosé with hedgerow fruit flavours and a touch of pepper spice.			
Coteaux Varois en Provence Rosé			
<i>Lumière, Estandon - France</i>	£5.15	£7.35	£21.95
The nose shows vibrant aromas of peach and strawberry, the dry palate reflects the nose, but is also backed by citrus fruit on the refreshing finish.			
Whispering Hills White Zinfandel			
<i>California</i>			£22.95
A beautiful deep salmon-pink coloured wine with loads of fresh summer-fruit flavours and lively acidity.			
Red Wine	175ml	250ml	Bottle
Whispering Hills Merlot			
<i>California - Casa</i>	£4.45	£6.35	£18.95
A wine with supple tannins and ripe berry fruit flavours.			
Château Haut Roudier			
<i>Bordeaux - France</i>	£5.15	£7.35	£21.95
The blend, which is 80% Merlot and 20% Cabernet Sauvignon, ensures a soft, easy-drinking style that can be appreciated young.			
Callia Selected Malbec			
<i>San Juan - Argentina</i>	£5.85	£8.35	£24.95
Shows a good concentration of blackberry, plum and herbal flavours alongside oak spice.			
Nederburg The Manor Shiraz			
<i>Western Cape - South Africa</i>			£19.95
The palate is met by flavours of ripe plum, cherry and dark chocolate.			
Passo Sardo Vino Rosso, Isola dei Nuragi			
<i>Sardinia</i>			£22.95
A heady mixture of ripe red and black fruits with a pinch of spice.			
Chateau Musar, Jeune Rouge			
<i>Beckaa Valley - Lebanon</i>			£35.95
On the palate, the velvety soft tannins reveal ripe red cherry, blackcurrant and blueberry, mixed with violets and peppery cinnamon spice on a long finish.			
Beaujolais-Villages, Pascal Clément			
<i>France</i>			£23.95
Cherry-red, fresh and bursting with red and bramble fruit on the nose, the palate is relatively soft.			
Feudi Salentini 125 Primitivo del Salento			
<i>Italy</i>			£22.95
An elegant ruby-red colour and an intense aroma, with notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice.			
Villa Maria Cellar Selection Pinot Noir			
<i>Marlborough - New Zealand</i>			£32.95
The fruit is sourced from five vineyards, each harvested and vinified separately. The classic fermentation method used maximises fruit, colour and tannin extraction.			