



HONKYTONK

The art and ethos behind HonkyTonk are to marry the art of time and comfort, especially your time to relax in a comfortable environment, so please sit and let us look after you the best we can. "Note" we are a family of huggers, we embrace all who love to chill and make conversation.

We believe by operating a seated only policy will allow you to enjoy your time with us, after all time is the most precious commodity we have, so please relax and let us attend to you. "Go On" you've earned it, Whether it be wine, gin, rum, beer or deli food we have it, so "Go On" relax, smile, be patient it's on its way.

We are not a fast food, pack it high, get it out in record time establishment so if that's what one requires there's a great drive through at PL9 7BH.

We also love music but not too loud, so please no requests to turn it up, we don't do live mic nights, band nights, stag or hen parties, gee we're a Marvin Gaye, Reggae, Summer grooves type of place; laid back and happy to smile. However, we do like jazz - wine has and always will have the art of conversation

FOOD ALLERGY NOTICE

It's important that if you have a food allergy or any special dietary requirements, that you inform a member of our staff before placing your order thank you



DELI MENU

This HonkyTonk Platter is getting a bit of Christmas bling and as always never too far from our ethos of sharing, with friends and family. Sit back and let us do what we do best and that's to look after you and your guest. This Christmas platter is a fabulous blend of old and new, and is big enough for 4 to share.

Don't miss out on great promotional wines of December along with the 100 wines in our Library section

Braised Lamb Shank
Chilli & Caper Baked Salmon Darne
Cranberry Stuffed Camembert
A selection of 3 Artisan Cheeses
2 Charcuterie Meats/Salami's
Roasted Rosemary new potatoes
Donny's inhouse Onion Bahji
Pigs in Blankets
Olives, Sundried Tomatoes, Balsamic Onions
2 mixed salad ramekins
Whole Baked French Sourdough Loaf
Cherry Tree Chutneys & crackers to complement your board
Mini Mince Pies
Mulled Wine

HONKYTONK CHRISTMAS PLATTER

(C1) Sharing Platter for 2-4 people £89.95
(C2) With bottle of promotional wine £107.95

(C3) Sharing Platter for 2 £59.95 (choice of Lamb Shank or Salmon and other items will be reduced in number)
(C4) With bottle of promotional wine £77.95

Add £5.50 supplement for Prosecco per bottle
or £19.95 Champagne

Dessert Caramel and Coffee tear and share
enough for 4 people.
£19.95

CHEESEBOARD

Our cheeses are selected via their quality and sustainability and will be a mixture of local, national and international cheeses from artisan to farmhouse.

(A2) £14.95: two cheese (A3) £17.95: three cheese (A4) £20.95: four cheese
For a selection cheeses please see our deli board or ask a member of staff

All come with a selection of chutneys / pickles, crackers, warm bread, butter, olives and sliced apple.

**Great with a medium to full bodied red wine.
Recommended grape Pinot Noir, Carmenere Merlot**

BAKED CAMEMBERT

Baked Camembert with classic topping, rosemary, garlic, drizzled with honey

£13.95 Served with warm crusty bread on the side
Recommended wine: Beres Tokai Furment or Kung Fu Riesling

HONKYTONK DIP 'N' DUNK VEGETARIAN/VEGAN BOARD

Beetroot, Tahini and Dill dip
Muhammara dip
(Roasted red pepper dip seasoned with cumin and chilli)
Pea and Feta Mint dip
Donny's Onion Bhaji
Warm potatoes
served with warm naan bread (or vegan alternative)
and a variety of vegetables and croutes
£16.95 for one person

MEATBOARD

A selection of English and continental cured meats
Served with cherry tree chutneys, spicy potatoes, coleslaw & warm bread

(M2) £14.95: two meats

(M3) £17.95: three meats (M4) £21.95: four meats

LEMON & HERB CHICKEN WINGS

Marinated tender juicy chicken wings roasted in HonkyTonk lemon and herb dressing. Served with Coleslaw & Sweet Potato fries

Main: £15.50 or as a snack £5.95 (**just wings**)

SPATCHCOCK ROASTED CHICKEN

Wow, Donny-Boy has a treat for you chicken lovers, whole marinated butterflied chicken marinated in thyme, oregano, paprika, white wine, garlic, lemon, marinated for 24hrs then slow roasted

Please allow 30 minutes for cooking

Served with ½ Pochon loaf and homemade slaw £36.95

Go big.....make that 1/2 loaf into Whole Pochon loaf £3.95

Please note limited portions per day

SEAFOOD PLATTER

Pre-order only. Available with 2 days prior notice

A wonderful whopping melody of selected seafood!
Our aim is to fill your board with shellfish and seasonal fish that is readily available. Served with warm bread; no forks needed so just get stuck in crack, crunch, munch ... relax enjoy and, of course smile

**Recommended wine Dalwood still or Sparkling
or why not treat yourself to a Bottle of Chablis**

£79.95 Serves two to four people, generously!

MOULES MARINIERE

Sharing is optional! 1kg of local mussels, all sweated off in white wine, garlic, fresh herbs, cream and served with half a Pochon loaf

Add £6.95 for whole loaf of bread and portion of skinny fries

1kg £16.95 or 1/2 kg £9.95 (Subject to availability)

NIBBLES/ LITE BITES

N1 Tempura fried calamari with chili dip £6.95

N2 Hummus served with bread £6.95 (V)

N3 Mixed olives £3.65 (V)

N4 Warm bread, olive oil and balsamic £5.95 (V)

N6 Onion bhaji, with fresh riata £5.95 (GF) (V)

N7 Skinny fries with aioli dip £4.25

N8 Sweet potato fries £4.95

N9 Honey roasted pigs in blankets (six per portion) £5.95

N10 Dippige, as above with a warm mini camembert to dip into £12.20

SOUP OF THE DAY

Served with warm bread £5.95

Please ask staff for todays flavour

Available lunch time only 12 - 3pm

HOT DELI ROLL

Please ask staff for todays fillings £6.95

Available lunch time only 12 - 3pm

A SWEET TREAT

Caramel and Coffee Tear and Share.

This lovely dessert is perfect for sharing, twists of puff pastry filled with biscuit spread and a sweet coffee centre.

Served with chilled crème anglaise to dip £19.95

Donny's chocolate & Lime Brownie

served with Vanilla Ice Cream (GF) £5.95

AFTER DINNER DRINKS

A selection great after dinner drinks from Bottega Liqueurs, Cognac, Whiskey and Port

Please refer to our wine list

here's a few liqueurs to tempt you

GIANDUIA CHOCOLATE CREAM LIQUEUR

You're not going to share this with anyone. Soft and velvety with an intense aroma of cocoa and nuts. Fab over ice cream or in your winter warming hot chocolate

CARAMEL CREAM LIQUEUR

A great alternative to Bailey's

ESPRESSO LIQUEUR

Dark Ethiopia coffee with a deep and persistent aroma of mocha coffee and a balanced sweetness which sustain

LIMONCINO

No doubt the king of Italian Liqueurs. The lemon peel is infused in alcohol for around 30 days before blending