



SAMPLE GROUP MENU

2 COURSES - from £18.95 / 3 COURSES - from £23.50

STARTERS

Homemade soup of the day (v)
rustic bread

Chicken liver parfait
orange and cranberry jelly, mixed leaf salad, toasted brioche

Grilled goat's cheese (v)
field mushroom, green pesto, rocket salad, rich tomato sauce, balsamic glaze

MAINS

Fisherman's pie
sea trout, smoked haddock, prawns served
buttered seasonal vegetables

Alf Turner's pork and leek sausages
creamy mash, caramelised onion gravy

Pan-fried chicken breast
mash, buttered kale, creamy red wine
sauce

Vegetarian linguini (v)
sun blushed tomato, mushroom, spinach,
creamy parmesan linguini, garlic ciabatta

8oz sirloin steak
garlic mushroom, oven roasted beef
tomato, peppercorn sauce, chunky chips
(£4 supplement charge)

DESSERTS

Selection of 3 scoops of Meadow Cottage Farm ice cream
(Vanilla, Chocolate, Strawberry)

Classic crème brûlée
homemade vanilla shortbread

Apple crumble
custard

Mozzo coffee and a selection of Birchall teas to follow

FOOD ALLERGIES AND INTOLERANCES
BEFORE ORDERING PLEASE SPEAK TO YOUR SERVER ABOUT YOUR
REQUIREMENTS.

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF
8 OR MORE

FRESH — LOCAL — SEASONAL

