

WINTER SET MENU

2 COURSES £21.50 / 3 COURSES £26.50

STARTERS

Homemade soup of the day (\lor) $(^{**})$

rustic bread

Ham hock roulade

cornichons, horseradish mousse, toasted potato rosemary bread

Smoked salmon and chive tartlet

celeriac remoulade, Secrett's watercress salad

Citrus marinated beetroot salad (V) (**)

edamame beans, pickled cucumber, herb croutons, crumbled feta, watercress

MAINS

Real ale battered haddock and chips

garden peas, homemade tartare sauce

Slow roasted pork belly

stuffed with lemon, parsley and sage, potato cake, chorizo and cannellini bean sauce, watercress

10oz sirloin steak (£5 supplement)

thick cut chips, roasted beef tomato, grilled field mushroom Choice of: garlic parsley butter or peppercorn sauce Roasted butternut squash risotto (V) (**)

red pepper pesto. Edamame beans, peas, crispy kale, pangratata breadcrumb, parmesan shavings

Prime British beef burger

hand-carved smoked bacon, mature cheddar cheese, baby gem lettuce, beef tomato served in a brioche bun, BBQ mayonnaise, skinny fries

DESSERTS

Sticky toffee pudding

honeycomb ice cream, toffee sauce

Treacle sponge pudding

warm vanilla custard

British and classic cheese selection (£3 supplement)

fresh grapes, celery, red onion marmalade, assorted biscuits

Warm dark chocolate fondant brownie salted caramel ice cream, chocolate sauce

Meadow Cottage Farm ice cream

three scoops of your choice vanilla | strawberry | chocolate

FRESH - LOCAL - SEASONAL

