

Father's day

SET MENU

2 COURSE £31.95 | 3 COURSE £34.95

Starters

Chef's homemade soup of the day with bloomer V *VE *NGCI

Prawn cocktail, with crisp romaine lettuce, Marie rose sauce, crispy onions & bloomer *NGCI

Caramelised red onion, sundried tomato & camembert tart V

Chef's chicken liver parfait with crostini & caramelised red onion chutney *NGCI

Mains

Roast sirloin of grass-fed beef with horseradish sauce *NGCI

Roast loin of pork with apple sauce and crackling *NGCI

Half roasted chicken with sage and onion stuffing *NGCI

Mushroom, lentil and chickpea veggie loaf V *VE *NGCI

All roasts are served with garlic and herb roasted potatoes, honey roasted carrots & parsnips, seasonal greens, yorkshire pudding & traditional gravy

Lamb & mint pie with smooth mash, spring greens, honey roasted carrots & red wine gravy NGCI

Goats cheese, sweet potato & spinach pie with smooth mash, spring greens, honey roasted carrots & gravy V NGCI

Monkfish tail wrapped in Parma ham with roasted Mediterranean vegetable, roasted new potatoes, tomato Frito & balsamic glaze NGCI

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Sides

Cauliflower cheese V NGCI 4.65

Roast potatoes V NGCI 4.50

Pork and sage stuffing 4.60

Smooth mash VE NGCI 3.95

Seasonal Greens VE NGCI 3.95

Skin-on fries or chunky chips VE NGCI 3.95

Add cheese 0.75

Mixed leaf salad, house dressing VE NGCI 3.65

Desserts

Vanilla cheesecake with summer berries & raspberry coulis

Summer berry crumble with almond & oat crumb topping served
with vanilla ice cream or custard V *VE NGCI

Warm salted caramel chocolate brownie with vanilla ice cream
V VE NGCI

Meadow Cottage Ice cream and sorbets: = 2 scoops *NGCI V *VE

Please ask your server for the selection

For ALL allergies and intolerances, please speak to your server
about our pink plate policy. V= Vegetarian VE = Vegan

*VE = Can be adapted to be suitable for vegans