

SET MENU 1

THREE COURSES £38 PER PERSON



TO START

Loaded **POTATO SKINS**

Cheese and bacon, hickory BBQ sauce, sour cream & chive dip
(V and VE options available)

Classic **PRAWN COCKTAIL** with a fan of avocado,
Salad leaves, lemon twist and artisan bread

CHICKEN KEBABS

With a cucumber, chilli and coriander salsa

Toasted **SWEET POTATO FALAFEL** (VE)

Hummus, chickpea, cucumber salad, toasted sesame, olive oil

MAIN COURSE

BEEFBURGER in a toasted brioche bun

With gem lettuce, gherkin, tomato and homemade burger sauce.
Served with fries & homemade coleslaw
Toppings: cheese, bacon or fried onions (£1.50 each)

The “GRUMPY MOLE” **CHICKEN & HAM PIE**

A real favourite! Homemade and bursting with flavour.
Served with fries, creamy mash or new potatoes and seasonal vegetables

Beer-battered **CATCH OF THE DAY**

Fresh premium Fillet of fish with fries, crushed minted peas,
lemon wedge and tartare sauce

BANGERS ‘N’ MASH

Creamy mash potato, medley of buttered greens and a rich homemade onion gravy

Mediterranean **MEZZE PLATTER** (VE)

Toasted sweet potato falafel, spicy cauliflower bites, hummus,
olives and vegan feta, cornichons, roasted vegetables,
garlic mayo and flatbread

DESSERTS

Warm dark **CHOCOLATE BROWNIE**

With sea-salted caramel ice cream and chocolate sauce.

APPLE STRUDEL

Served with a custard jug or vanilla pod ice cream

MERINGUE with red berries

Fruit coulis and clotted cream

“Award winning” Fossfield Farm **ICE CREAM**

Choice of: vanilla pod, strawberry sensation, sea-salted caramel or double chocolate chip.

Mediterranean lemon, passionfruit or raspberry **SORBET**

(V) – Vegetarian (VE) – Vegan

A 10% service charge will be added to your final bill

