



Starters

White Onion and Rosie's Cider Soup V

Caramelized onions, chive oil and homemade onion bread

Mini Yorkshire Puddings Filled with Slow Braised Organic Beef

Dijon mayonnaise and a pickled root vegetable salad

Pork and Chorizo Terrine Wrapped in Parma Ham

Chilli jam, garlic aioli, dehydrated cherry tomatoes, micro coriander and homemade brioche

Mains

Rhug Organic Aged Beef Rump Roast *gf**

Seasonal vegetables Yorkshire pudding & red wine gravy

Roast Pork and Black Pudding Roulade

With roast potatoes, confit baby onions, charred leek, crispy leeks, caramelized apple puree and crispy leeks and calvados sauce

Fish Pie

A Fillet of Hake topped with mash potato and served with a warm tartar sauce

Wild Mushroom, Leek, Spinach Ricotta and Perl Las Suet Pudding V

Creamed mash potatoes, roasted carrot, buttered kale and a white wine and Perl las sauce

Desserts

Blackcurrant and Liquorice

Liquorice panna cotta, blackcurrant gel, blackcurrant sorbet

Rhubarb and Custard

Vanilla crème brûlée with poached rhubarb, meringue and rhubarb sorbet

Sticky Toffee Pudding

With butterscotch sauce and clotted cream ice cream

Three courses £24.95 pp

