

EAT OUT TO HELP OUT SET MENU



2 Courses £20.00pp

3 Courses £25.00pp

STARTERS

Soup of the day, sourdough bread (gluten, gluten free available)

Homemade corned beef, pommery mustard, pickles and bread (gluten, mustard)

Beetroot terrine, horseradish, apple and radish salad

Hot smoked salmon rilette, granary toast, lemon mayo (gluten, dairy, egg, fish)

MAIN COURSES

Battered local fish, chunky chips, pea purée, tartare (gluten, eggs)

Macaroni cheese with red wine braised beef featherblade 18 (gluten, dairy, egg)

Roasted butternut squash, curried spiced lentils, coriander oil

Orchard Farm pork chop, grilled hispi cabbage, chimmi churri

SIDES

Chunky chips 3 | Sprouted broccoli with roasted almonds 4 (dairy, nuts) |

Cumin and coriander roasted squash 3 (dairy) | New potatoes cooked with
spiced chorizo 4 (dairy) | House salad 3 (mustard) | Mac 'n' cheese 7 (gluten, dairy
eggs)

PUDDINGS

Saffron poached pear, winterberry compote

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (gluten, dairy, eggs)

Chocolate marquis, honeycomb, chocolate sorbet (gluten, dairy, eggs)

3 English cheeses, millers crackers, pickled chutney and fruit

TERMS & CONDITIONS

Available Monday, Tuesday & Wednesday between the 5th-28th October from 12pm-18:45pm - This offer must be used by all participants on the table - This offer can not be used in conjunction with any other menu, offer, voucher or package. This menu is a template and subject to change.