



Autumn Set Menu

Starters

Homemade soup of the day served with ciabatta bread (v)

Homemade beef meatballs, rich chorizo and tomato sauce, toasted ciabatta and Manchego shaving

Squid, prawn and courgette risotto with sun blushed tomatoes

Caprese salad of Heritage tomatoes, Buffalo mozzarella and fresh basil, with reduced balsamic

Fresh mussels cooked with chorizo, tomato, garlic, paprika and chilli, served with crusty bread

Mains

Holmes Butchers faggot and pork and leek sausage duo, roasted garlic and rosemary mash, caramelised red onion gravy and crispy leek

Slow roast belly of pork, stuffing, roast potatoes, caramelised red cabbage and red wine jus

Tandoori spiced Paneer, tomato and onion skewer, mushroom biryani, toasted almonds and fresh coriander

Char grilled chicken and chorizo skewer, patatas bravas, red pepper dressing and char grilled Mediterranean vegetables

Fish and chips – Fresh fish cooked in our own beer batter with hand cut chips, minted pea puree and homemade tartare sauce

Fresh mussels cooked with chorizo, tomato, garlic, paprika and chilli, served with crusty bread and skinny fries

Desserts

Raspberry and white chocolate Eton Mess

3 scoop selection of ice cream (strawberry, chocolate and vanilla) or sorbets (fruits of the forest, apple and elderflower)

Banoffee cheesecake with brûléed banana and toffee sauce

Warm chocolate brownie with chocolate sauce and mascarpone ice cream

2 Course £13.50

3 Course £17.00