



MIDWEEK SAMPLE MENU

Served Monday – Thursday

Two courses £14.50 | Three courses £18.50

STARTERS

Soup of the day (VE) garlic and rosemary focaccia

Crispy fried baby squid tartare sauce, dressed leaves

Chicken liver parfait caramelised onion chutney, toast

MAINS

Cumberland sausages mash potato, seasonal vegetables, red onion gravy

Salmon and watercress fishcake roasted new potatoes, green beans, tarragon cream sauce

Grilled halloumi and roasted red pepper burger (V) served with hummus and fries

DESSERTS

Sticky toffee pudding toffee sauce

Lemon posset spiced berry compote

2 scoops of Meadow Cottage ice cream

*vanilla – chocolate – strawberry – salted caramel – honeycomb – cherry
raspberry sorbet – lemon sorbet – mango sorbet*

FRESH - LOCAL - SEASONAL

ALLERGENS & INTOLERANCES - GREEN PLATE POLICY*

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have allergies or intolerances your food should be served on a green plate.

*Please do not consume anything not served on a green plate.



(V) = VEGETARIAN DISHES

(VE) = VEGAN DISHES

(**) = CAN BE ADAPTED TO VEGAN ON REQUEST.

An optional 10% service charge will be added to tables of 8 people or more.