

RESTAURANT WEEK

2 courses for £15

MAINS BANGERS & MASH

Sausage of the week from our Butchery, served with mash, seasonal vegetables and onion gravy

STEAK FRITES

5oz minute steak from our Butchery, served pink or well done, with bearnaise sauce and seasoned fries

SALMON FISHCAKE

Served with creamed spinach and a poached egg

WILD MUSHROOMS & EGG ON TOAST

Wild mushrooms and crispy free-range egg served on toasted sourdough (V) (GFA)

DESSERTS

STICKY TOFFEE PUDDING

Our delicious homemade recipe! Served with vanilla ice cream (V) (GFA)

TRIPLE CHOCOLATE FUDGE BROWNIE

Made right here on the farm! Served warm with vanilla ice cream (V)

LEMON POSSET

Our delicious, velvety, tangy homemade dessert, served with a berry compote and shortbread biscuit (V) (GF)

Available 3rd - 8th March, between 11:30-3pm