

Restaurant Saturday

Week 1

Sept 5th, Oct 3rd & 31st, Nov 28th

MAINS

8oz Cumberland Sausage Ring

Creamed mash, buttered seasonal greens, rich onion gravy

Cod in Beer Batter

Chunky Chipped Potatoes, mushy peas, tartare sauce

Wild Mushroom, Leek & Mature Cheddar Pie

Creamed mash, buttered greens

DESSERTS

Summer Berry Eton Mess

Lemon Posset, Berry Compote & Shortbread

Classic Bread and Butter Pudding with Custard Sauce

Restaurant Saturday

Week 2

Sept 12th, Oct 10th, Nov 7th

MAINS

Steak & Ale Pie

Irish champ potatoes, buttered tender-stem broccoli, red wine gravy

Plant Based Shepherd's Pie

Irish champ potatoes, buttered tender-stem broccoli, red wine gravy

Tomato, Chilli & King Prawn Linguine

Garlic bread, rocket salad

DESSERTS

Treacle Tart & Clotted Cream

Chocolate Brownie & Vanilla Ice Cream

Fresh Berry Cheesecake & Tuile Biscuit

Restaurant Saturday

Week 3

Sept 19th, Oct 17th, Nov 14th

MAINS

Chargrilled Chicken & Chorizo

Sautéed baby potatoes, buttered green beans, dill & garlic yoghurt

Creamy Fish Pie

Herb-crushed potatoes, buttered green beans, tarragon sauce

Vegetarian Caesar Salad with Crispy Chickpeas

Green beans, vegan Caesar dressing

DESSERTS

Classic Tiramisu & Creme Coffee Sauce

Lemon Meringue Tart, Crème Chantilly

Berry Crumble & Cream

Restaurant Saturday

Week 4

Sept 26th, Oct 24th, Nov 21st

MAINS

Chicken, Ham & Leek Pie

Creamed potatoes, glazed carrots, red wine gravy

Creamy Pasta with Salmon and Peas

Baked sourdough, watercress

Mushroom & Ale Pie

Creamed potatoes, seasonal greens, gravy

DESSERTS

Apple Crumble with Custard Sauce

White Chocolate & Raspberry Cheesecake

Chocolate Mille Feuille with Strawberry