

FLEUR FEAST

Available throughout October & November 2023

2 courses £22.50

3 courses £26.50

STARTERS

BLOODY MARY PRAWN COCKTAIL

Our twist on the classic GFA

HOMEMADE SOUP

Crusty bread

GFA VE

WHIPPED GOATS CHEESE

Beetroot & orange dressing, fresh leaf

GF V

DUCK BON BONS

Hoisin sauce & asian slaw DF

MINI ANTIPASTO

Selection of meats, gherkins, tomato & mozzarella, sourdough GFA DFA

HERB CRUSTED COD

Thick cut chips, mushy pea purée, tartare sauce GFA DF

COTTAGE PIE

steamed buttered greens GF

MAINS

SLOW COOKED PULLED PORK

Creamy mash, apple sauce, crunchy crackling, sticky red cabbage & red wine jus GFA DFA

BUTTERNUT SQUASH RISOTTO

Parmesan, fresh rocket leaf VEA GF

CAJUN CHICKEN BREAST

Chunky chips, coleslaw, house salad GF DF

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice-cream & chocolate sauce

BREAD & BUTTER PUDDING

Vanilla custard

TRIO OF ICE-CREAM/SORBET

GFA DFA

WARM APPLE & BLACKBERRY CRUMBLE

Vanilla ice cream

STICKY TOFFEE PUDDING

Salted caramel ice-cream & caramel sauce

VANILLA CRÉME BRULÉE

Plum coulis, cinnamon shortbread biscuit GFA

FURTHER TASTY DEALS...

SUNDAY SPECIAL

Swap out any main course every week for a Roast instead - £7 supplement

OVERNIGHT STAY

£90 per room B&B, available 7 days a week. Upgrades available for either garden room or suite at £20 (subject to availability)