



PUB CLASSICS DINNER MENU

Two Courses £19 - Three Courses £22

STARTERS

Soup

Today's home made soup, crusty local artisan bread & butter

Prawn Cocktail

Saffron aioli, crispy lettuce, crusty bread and butter

Brixworth Pâté

Pickles and toasted bread

Beetroot

Poached pear, walnuts, goat's cheese

MAIN COURSES

Fish and Chips

Beer battered fillet of haddock, crushed peas, homemade tartare sauce, triple cooked chips

Chicken Stroganoff

Chicken breast strips, vegetables and chestnut mushrooms in a creamy paprika sauce, pilau rice

Old Spot Tenderloin

Pork tenderloin medallions pan sear with rosemary and garlic, creamy green peppercorn sauce, glazed carrots, roast new potatoes

Saffron Risotto

English asparagus, peas, toasted pine nuts, Parmesan cheese

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Passion Fruit Cheesecake

Passion fruit jelly, vanilla and citrus cheesecake, dark chocolate sorbet, exotic fruit salsa

Eton Mess

English Strawberries, crushed French meringue, soft cheese whipped cream

Tiramisu

Layers of creamy mascarpone sandwiched with coffee and liqueur soaked sponge fingers and finished with chocolate

Affogato

A scoop of Rossa's Italian vanilla ice cream topped with a shot of hot espresso

Available Tuesday to Thursday evenings