

Fixed Price Menu

TWO COURSES £22 ~ THREE COURSES £27

STARTERS

Homemade Soup

Homemade soup, warm dinner roll, whipped butter
+ CBGF +

Brixworth Pâté

Local pork and chicken liver pâté served with fig chutney and toasted sourdough
+ CBGF +

Creamy Garlic Mushrooms

Sautéed chestnut mushrooms in a creamy garlic and white wine sauce on a toasted sourdough base
+ CBGF +

MAINS

Folly Fish & Chips

haddock fillet in a crisp batter made with local ale served with garden peas, tartar sauce and chips and finished with a lemon wedge
+ GF +

Coq au Vin Pie

Local chicken thighs slowly braised with baby mushrooms and pancetta in a red wine sauce, topped with a crisp puff pastry crust, sautéed kale and chantenay carrots with buttered mash or chips

"Meatball" Marianna Linguine

Linguine pasta in a rich tomato and basil sauce topped with meatless "meatballs" and served with garlic bread
+ VE-V +

DESSERTS

Apple and Blackberry Winter Mess

Crunchy meringue folded with whipped cream apple and blackberry compote
+ GF +

Milk Chocolate Orange Pot

Smooth set milk chocolate flavoured with orange, mandarin segments, crushed Amaretto biscuits, Chantilly cream
+ CBDF +

Affogato

A scoop of vanilla ice cream with a shot of hot espresso
+ CBGF +

ALLERGENS

+ GF - Gluten Free / CBGF - Can be Gluten Free / V - Vegetarian / VE - Vegan / CBDF - Can be Dairy Free / DF - Dairy Free / NUTS – Contains Nuts / MCN - May Contain Nuts +