

Fixed Price Menu

MAIN COURSE £17 - TWO COURSES £25 - THREE COURSES £33

STARTERS

Soup

Today's homemade soup with crusty artisan bread and whipped butter

Beetroot and Goats cheese

Mixed beetroots marinated in orange and mint, orange segments, honey glazed goats cheese, crunchy roasted hazelnuts, herb salad

Brixworth Pâté

Local pork and chicken liver pâté, red onion chutney, gherkin, toasted bread and whipped butter

Devilled Whitebait

Crispy whitebait, bacon and hint of hot spice, cos lettuce, Caesar dressing and a lime wedge

MAIN COURSES

Folly Fish & Chips

Beer battered fillet of haddock, minted crushed peas, homemade tartare sauce, hand cut chips, lemon wedge

Ploughman's Platter

Locally made pork pie, carved gammon ham, broccoli and stilton quiche, Cobblers Nibble cheddar, pickled onion, sliced apple, onion chutney, artisan bread, whipped butter

Fillet Steak Burger

Toasted brioche bun, crispy bacon, mature cheese, gem lettuce, red onion, tomato, gherkin, homemade coleslaw, house dressing, burger relish, twice cooked chips
+ Vegetarian & vegan options available +

Vegetarian Burrito Bowl

Warm coriander & lime rice, refried beans and sweetcorn topped with layers of sliced tomatoes, red onions and peppers, finished with tomato salsa, guacamole, tortilla crisps, crispy onions and ranch dressing
+ Why not add a little something extra? Chicken £3, King Prawns £4, +

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce, Noel's vanilla ice cream, caramel soil, praline disc

Milk Chocolate Orange Pot

Smooth set milk chocolate flavoured with orange, mandarin segments, crushed Amoretti biscuits, Chantilly cream

Mango Eton Mess

Crushed meringues folded with mango & passion fruit salsa, mango fruit coulis & Chantilly cream, white chocolate soil

