



PUB CLASSICS DINNER MENU

One Course £15 - Two Courses £19 - Three Courses £22

Starters

Soup

Today's homemade soup with crusty bread and whipped butter

Brixworth Pâté

Onion chutney, dressed leaves, toasted bread

Calamari

Lightly dusted and fried squid, saffron aioli, lime

Beetroot

Poached pear, walnuts, goat's cheese

Main Courses

Chicken, Mushroom and Bacon Pie

Cornish new potatoes, spring vegetables

Fish and Chips

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

Cured Pork Chop

Mustard and cider sauce, apple purée, black pudding mash, roast honey carrots

Spring Risotto

English asparagus, spinach, edamame beans and garden peas, toasted pine nuts, Parmesan cheese, chive oil

Desserts

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream, hazelnut praline

Vanilla Panna Cotta

Snickerdoodle shortbread, mixed berries

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