

MARCH

Starter, Main and Dessert £22.00

Thursday, Friday, Saturday 5:30pm - 8:30pm

STARTERS

Black Pudding Scotch Egg with Sneek Lifter Ale & Apple Chutney, Bramley Apple Puree, Pickled Apple and a HP Dressing

Coronation Chicken Sausage Roll with Mango Chutney, Curry Mayo, Apricot Salsa and Dressed Salad Leaves

Salad of Maple Glazed Ham, Pickled Onions and Smoked Cumbrian Cheddar with Watercress and a Walnut and Herb Vinaigrette

Herb Breaded Brie Wedge with Beetroot and a Sweet Chilli Sauce (V)

“Sausage and Mash” Croquette with Mushy Pea Puree and Red Onion & Beef Gravy

MAIN COURSE

Maple and Honey Glazed Ham Slab with Charred Pineapple Ketchup, Fried Free Range Egg and Thick Cut Chips

Beef, Dark Ale and Caramelised Onion Pie with Creamed Potatoes, Seasonal Vegetables and Rich Beef Gravy

Rosemary and Parmesan Chicken Kiev Stuffed with Smoked Cheddar and BBQ Sauce. Served with Sweet Corn Puree, Spring Onion and Smoked Bacon Mash, Fried Greens and a BBQ Gravy.

Crispy Braised Pork Belly with White Bean Puree, Patatas Bravas, Fried Greens with Chorizo & Red Peppers and a Light Pork Sauce

Slow Cooked Beef Brisket with Carrots, Onion Puree, Crispy Onions, Sage and Onion Dumpling and a Treacle and Beef Gravy

Steak and Red Onion Burger with Maple Bacon, Smoked or Local Blue Cheese, Red Chilli Jam, Roasted Garlic and Chive Mayo and Leaves & Tomato. Served with Thick Cut Chips

Courgette, Pea and Spinach Tagliatelle with Parmesan and a Green Pesto and Avocado Cream Sauce (V)

DESSERTS

Matt's Chocolate and Salted Caramel Fudge Cake with Toffee and Sea Salt Sauce and Pop Corn Ice Cream
White Chocolate and Malteser Cheesecake with Irish Cream Ice Cream

New Season Yorkshire Rhubarb and Custard Trifle with Ginger Nut Crumble and Rhubarb Ice Cream

MPW's Lemon Tart with Raspberries, Marshmallows and Coconut Ice Cream

“Apple Crumble” with Custard and Ice Cream