

Jesse Smith

MAINS

28 DAY AGED TOPSIDE OF BEEF

Served with creamed Horseradish

LEG OF COTSWOLD OLD SPOT PORK

Served with bramley apple sauce

ROAST FREE RANGE CHICKEN

Served with homemade bread sauce

POTATO & LEEK GRATIN

Maple glazed heritage carrots | Roast potatoes | Roast market veg |
Swede & celeriac mash | Broccoli & Cauliflower cheese | Rich gravy |

Yorkshire puddings | Stuffing |

£13 each | 2 courses for £15

DESSERT

APPLE & PEAR CRUMBLE

Served with either vanilla custard or ice cream

STICKY TOFFEE APPLE CAKE

served with vanilla custard or ice cream

SALTED CARAMEL & PECAN BROWNIE

served with ice cream and caramel sauce

PANNACOTTA

served with winter berry compote and vanilla shortbread

£4 each

CHEESE BOARD (FOR 2)

Cornish yarg | Colston basset stilton | Brie de Meux | black
bomber

served with mixed crackers and fruit.

£10