

EVENING STANDARD RESTAURANT MENU

2 Courses £20.00 with a glass of white or red wine

3 Courses £25.00

TO START

A WINTER ROOT VEG BROTH*

Popovers and roast garlic butter

PRAWN COCKTAIL

Iceberg, Marie Rose, home bake brown bread

OLD SPOT PORK TERRINE

Homage piccalilli, buttered toast

MAIN COURSE

ROAST BEEF COTTAGE PIE*

Whipped potatoes, smashed carrots

DAY BOAT POT ROASTED PLAICE

January king, shallots, cooking liquor

PARSNIP AND POTATO DUMPLINGS

Cauliflower, Sparkenhoe, sage crumb

DESSERT

STICKY TOFFEE SUNDAE*

Banana ice cream, toffee sauce, sprinkles

“OLD ENGLISH HAT” STEAMED PUDDING

Apples, suet and lots of proper custard

BISHOP CROPWELL STILTON

Walnuts, buttered soda bread

*A dish made using surplus ingredients – helping to tackle food waste and as part of our ‘Waste Not, Want More’ January 2019 campaign in partnership with The Felix Project.