

Weekend treat menu

Start the weekend right with friends or loved ones with our Weekend Treat menu. Friday from 5pm and all day Saturday. Max. 12 guests.

Two Courses & Drink 21.95pp or Three Courses & Drink 25.95pp

Drinks included.

*Choose a bottle of wine to share***

The Leading Lady Sauvignon Blanc, South Africa 12%

The Protagonist Merlot, South Africa 12.5%

The Bulletin White Zinfandel, USA 10%

Or, one of the below per person

2 x bottle of Bulmers Original 500ml 4.5%

2 x bottle of Peroni Nastro Azzurro 330ml 5.1%

2 x bottle of St Peter's Without 330ml 0.05%

2 x bottle of J2O, choose any flavour 275ml

2 x draught soft drink

STARTERS

DUO OF PÂTÉ* coarse pork & Madeira pâté and duck liver parfait, served with Bramley apple butter, blackcurrant curd, baby gherkins and rustic bread

OVEN-BAKED BUTTON & PORTOBELLO MUSHROOMS in a garlic & mature Cheddar sauce served with rustic bread (v)

GARLIC & ROSEMARY BAKED CEMBERT FOR 2 TO SHARE** served with honey-drizzled sourdough and crunchy celery (v)

KING PRAWN COCKTAIL* dressed with lobster-flavour mayonnaise served with rustic bread

SEARED SCALLOPS & BLACK PUDDING (+£2.50pp) served on minted pea puree and crispy bacon

MAINS

CHICKEN COCONUT CURRY with red peppers & black beans topped with roasted chilli and crispy, spicy onions and served with turmeric rice

FISH & CHIPS* beer battered cod with triple-cooked chips, mushy peas and a tartare sauce

SEARED FILLET OF SEA BASS with roasted tomatoes, courgettes, pesto and crispy samphire served with baby potatoes

SLOW-COOKED PORK BELLY* with black pudding mash, crispy crackling, baby spinach, green beans and a brandy & pink lady apple jus. **Add:** Scallops (+£4pp)

8oz SIRLOIN STEAK expertly aged for superb flavour and tenderness, served with triple cooked chips, homemade onion rings and a thyme-roasted tomato. **Why not try a 10oz Ribeye** (+£4pp) **or a Fillet Steak** (+£6pp) **instead?**

WHEATBERRY, APPLE & CRANBERRY SALAD with roasted butternut squash & beetroot, spinach, avocado & roasted Omega seeds and a soy, lime & chilli dip (ve) + **Chargrilled chicken breast or chargrilled halloumi**

DUO OF LAMB* Pan fried lamb rump and a Cheddar-topped shepherd's pie with roasted carrots, green vegetables and a red wine jus

WAGYU BURGER premium beef, specially bred for its unique texture and mouth-watering flavour, with tomato salsa, mayo and homemade onion rings

MOVING MOUNTAINS® BURGER a plant-based burger with tomato, lettuce, red onion and burger relish served with skin-on fries (v). Swap your skin-on fries to a dressed salad (ve), just ask a member of the team

PUDDINGS

STICKY TOFFEE PUDDING topped with salted butterscotch sauce and custard (v)

BELGIAN CHOCOLATE BROWNIE* with chocolate sauce and Irish liqueur ice cream (v)

BAKED VANILLA CHEESECAKE with a shortbread biscuit base served with Herefordshire blackcurrants in sauce (v)

APRICOT CRÈME BRÛLÉE apricot compote in a classic brûlée with home-baked butter biscuits (v)

PUDDING TASTING PLATTER FOR 2 TO SHARE** A mini version of some of our favourites, including Belgian chocolate brownie topped with vanilla pod ice cream, Bramley apple pie & custard, baked vanilla cheesecake with blackcurrants & apricot crème brûlée (v)

HOT DRINK AND A MINI PUDDING

Choose one of our hot drinks with one of these mini puddings. Swap your hot drink for a liqueur coffee for an extra 1.35pp.

Vegan caramel biscuit cheesecake (ve) | Crumble of the day* (v) | Eton mess (v) | Belgian chocolate brownie* (v) | Apricot crème brûlée (v)

ALLERGEN INFORMATION. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. All prices include VAT at the current rate. 100% of tips are retained by our employees.

* Contains alcohol. ** To share between 2 people dining from the weekend treat menu. We serve food until 10pm on Monday to Saturday. Some of our fish dishes may contain small bones. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this; pp = per person. Moving Mountains® is a registered trademark of Moving Mountains. If you require more information, please ask your server. We are proud to be part of the Vintage Inns family; for details of our country pubs in the Vintage Inns collection, please visit vintageinns.co.uk