

## The Thatched Cottage Inn

### Starters

Bread, Olives, Balsamic Vinegar and Olive Oil (V)

Baked Camembert “to share”, Crusty Bread, Red Onion Marmalade

Poached Pear, Candied Walnuts, Blue Cheese Salad and Red Wine Reduction

Panko Coated Squid, Garlic Mayonnaise, Lemon, Mixed Leaves

### Mains

Striploin Beef.

Belly Pork.

Chicken Breast

Halloumi Roast (V)

All served with Yorkshire Pudding, Carrots, Red Cabbage, Peas, Roast Potatoes and Red Wine Gravy

Cauliflower Cheese side - £3.50 (serves two)

Honey and Mustard baked Ham served with Fried Eggs and Chips

Warm Steak Salad served New Potatoes, Crème Fraiche, Mixed Leaves and Balsamic Reduction

Scampi, Chips, Burnt Lemon, Garden Peas

### Desserts

Apple and Blackberry Crumble with Vanilla Ice Cream or Clotted Cream

Crème Caramel served with Orange Sorbet and Marinated Oranges

Ice Cream Sundae, Vanilla Ice Cream, Mixed Berry Compote, Crushed Meringue

Cheeseboard – Pickled Grapes, Homemade Chutney and Artisan Biscuits

Selection of Ice creams and Sorbets

One Course - £12.95

Two Courses - £17.00

Three Courses - £21.00