LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

RELAXED DINING

Deluxe Gastro-Pub

Think of your favourite country pub, then imagine the chefs had cooked in some of the best kitchens in the country. Proper pies, crisp potatoes, rich gravy and puddings worth saving room for, cooked in your kitchen so the only thing missing is the walk home.

YEAR ROUND, AT ITS BEST OCTOBER TO MARCH

SNACKS

Black Pudding Scotch Egg
brown sauce

Warm Sourdough
whipped beef dripping

STARTERS

Potted Brown Shrimps
mace butter, hot toast

Twice-Baked Cheddar Soufflé
cream, chives

MAINS *choose one or serve both to share*

Beef Shin & Ale Pie
suet pastry, bone marrow gravy

Proper Fish Pie
smoked haddock, salmon and prawns, buttery mash, cheddar crust

FOR THE TABLE

Roast Potatoes
crisp, in beef dripping

Cauliflower Cheese
crunchy crumb

Honey-Roast Carrots & Parsnips
thyme

Buttered Greens
garlic, black pepper

PUDDINGS

Sticky Toffee Pudding
butterscotch, clotted cream

Bakewell Tart
warm vanilla custard

All menus can be tailored to dietary requirements and allergies. Please let us know when booking.