NO 3 WINTER WARMER MENU

2 COURSES £20.00/ 3 COURSES £25

STARTERS

(v) Soup of the day
Freshley baked Hedonist bakery artisan bread

Sticky pork salad
Baby mixed leaf, slow cooked pulled pork in sticky hoisin dressing topped with spring onion and roasted sesame seeds

(v)Twice baked Hereford hop cheese souffle
Cheese souffle served in white wine and cheddar sauce, garden herb oil

MAIN COURSES

Sausage and mash
Award winning Pengethley Farm Shop Porkers, creamed potato, buttered winter greens with a red wine jus

Braised Herefordshire beef brisket pie
Herefordshire beef braised in red wine, thyme & baby onions, topped with a puff pastry lid, buttered winter greens, creamed potato

(v)Beetroot and goat's cheese risotto
Creamy beetroot risotto with roasted beetroot, pumpkin seeds and crumbled goat's cheese

DESSERTS

Apple and cinnamon crème brûlée
Torched cinnamon crème brûlée, vanilla poached apple, Cointreau jelly, apple puree and blackcurrant sorbet

White chocolate panna cotta
White chocolate set cream, cranberry compote, shortbread & white chocolate crumb, vanilla clotted cream ice-cream

Sticky toffee pudding
Warm sticky toffee pudding served with salted caramel sauce, home- made honeycomb and vanilla ice-cream

Available: (Tuesday to Friday lunch) (Tuesday to Thursday dinner)