

FIXED PRICE MENU

Served Monday to Saturday 5pm till 8pm

ANY 2 COURSES £17

ANY 3 COURSES £22

STARTERS

Chef's Homemade Soup of the Moment with Homemade Bread (V) (GFO)

Yorkshire Pudding with Rich Onion Gravy (V)

Creamy Garlic Mushrooms with a Cheddar Cheese Crouton (GFO) (VGO)

Goat Cheese and Caramelized Onion Tart with Wild Rocket and a Split Balsamic Dressing (V)

MAINS

Slow Roasted Beef served with Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables
(GFO)

Garlic Baked Salmon with Sweet Pea and Saffron Risotto and Wiltered Greens

Sundried Tomato & Roasted Red Pepper Linguine with Fresh Parmesan Shavings (V)

Homemade Beef Lasagne with Garlic and Herb Sour Dough and
a Side Salad

FROM THE GRILL

All Steaks served with Hand Cut Chips, Grilled Tomato, Sautéed Mushrooms and Onion Rings

8oz Rump Steak

8oz Sirloin Steak

*£3 Supplement Applies

Grilled Chicken Breast

Add a Sauce for £2 Creamy Peppercorn, Diane, Port and Stilton, Garlic and Herb Butter

DESSERTS

Cheesecake of the Moment (GFO)

Ice Cream Sundae with Fresh Fruit (VGO)

Hot Chocolate Fudge Cake and Ice Cream (V)

Cromwell Crumble of the Day with Vanilla Custard or Clotted Cream Ice Cream (V)