

### Starters

**Salmon ceviche**, dill crème fraîche, szechuan chilli oil, artisan rye bread, sorrel

**Oyster mushroom pâté**, pickled white balsamic blackberries, grilled sourdough (ve)

**Pulled pork belly brioche**, apple sauce, Mrs Kirkhams cheese, kimchi

### Mains

**Nduja roasted chicken supreme**, corn 'risotto' huanciana sauce, crispy chicken skin

**Coffee-baked beetroot**, Yorkshire blue cheese sauce, caramelised shallots, Granny Smith apple (vea)

**Daube of beef slow-cooked**, red wine sauce, roasted heritage carrots, chive

*All served with roast potatoes, charred hispi cabbage and onion gravy for the table*

### Desserts

**Baked lemon and thyme custard tart**

**Triple chocolate and hazelnut cheesecake**

**Warm almond and orange cake**, roasted rhubarb, olive oil gel

(ve) Vegan

(vea) Vegan adaptable

Allergen Information: Some of our menu items may contain nuts and allergens.

If you have any allergies or dietary requirements, please request our allergen information before placing your order.

### Starters

**Roasted squash**, split pea hummus, sumac, beetroot & feta (ve)

**Duck & orange terrine**, toast, jersey butter

**Mackerel pâté**, crisp breads, house pickles

### Mains

**Beef silverside**

**Chicken leg**

**Seitan (vea)**

*All served with za'atar roasted seasonal vegetables, potatoes, Yorkshire puddings, house onion gravy, white wine cabbage,*

### Desserts

**Lemon-yuzu curd 'mess'**, meringue, seasonal berries

**Salted caramel warm brownie**, white chocolate cream

**Fruits of the forest mousse**, biscuit crumb (ve)

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(vea) Vegan adaptable

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Deep fried chicken, blue cheese

Chicken liver pate, blackberries, cracker

Spiced Bengali prawn, mango chutney

Falafel, whipped tahini (Ve) (GF)

Deep-fried pickle, blue cheese (V) (Vea)

Cheese and leek tart (V)

Meatball, cranberry sauce (GF)

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# FEARNS

**27.00 PP | 25+ guests**

A self-serve style roast dinner  
to share with everyone

## The Humble Roast Dinner

Choose from:

**Classic baked chicken with garlic butter**

**Feta-grilled aubergine steaks**

**Honey-roasted crown prince squash (vea)**

...to go with...

**Green beans, lemon butter**

**Mac & cheese**

**Chunky chips, chip dust**

...next to...

**Roasted tomato and cream sauce**

**Roasted za'atar seasonal veg (ve)**

...then to finish:

**Brownies**

**Cookies**

**Vegan ice-cream (vea)**

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(Vea) Vegan adaptable

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