



Selection of Home Baked Breads with Favoured Butters and Olives

Menu A: Blade of Beef served with a Red Wine Jus, Mini Yorkshire Pudding, Beetroot & Horseradish Puree and a Fondant Potatoes

Clotted Cream and Strawberry Tart with Chocolate Dipped Strawberry's

Menu B: Blade of Beef served with a Red Wine Jus, Mini Yorkshire Pudding, Beetroot & Horseradish Puree and a Fondant Potatoes

Dark Chocolate and Orange Brownie with Honeycomb

Menu C: Blade of Beef served with a Red Wine Jus, Mini Yorkshire Pudding, Beetroot & Horseradish Puree and a Fondant Potatoes

Lemon and Elderflower Cake with Pink Rose Petals (G/F)(D/F) (VE) (V)

Menu D: Caramelized Red onion and Goats Cheese Tart on a bed of Rocket and a Balsamic Drizzle Served with Baby buttered New Potatoes (V)

Clotted Cream and Strawberry Tart with Chocolate Dipped Strawberry's

Menu E: Caramelized Red onion and Goats Cheese Tart on a bed of Rocket and a Balsamic Drizzle Served with Baby buttered New Potatoes (V)

Dark Chocolate and Orange Brownie with Honeycomb

Menu F: Caramelized Red onion and Goats Cheese Tart on a bed of Rocket and a Balsamic Drizzle Served with Baby buttered New Potatoes (V)

Lemon and Elderflower Cake with Pink Rose Petals (G/F)(D/F) (VE) (V)

Served with Seasonal Vegetables.

Tea and Coffee with Homemade Fudge

Our salad leaves and vegetables are as fresh as a daisy – they are grown in our Dig For Victory gardens by the IBCC Gardening Club! Where possible our other ingredients are locally sourced, supporting local businesses.

ALLERGEN INFORMATION

To help our customers with food allergies, we have individually labelled the key allergens in italics on the dishes on our menu. Customers are advised to let our staff know prior to ordering if any food may cause an allergic reaction.

If you would like to know the list of ingredients in a dish from our menu, please ask a member of our team who will be happy to help.

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE