

Middle Studfold Farm

Dinner Menu

2 courses £21.50 3 courses £25.50

Olive, Feta and Rocket Salad (V) (GF)

Grilled Field Mushroom with Goats Cheese and Pesto (V) (GF)

Fresh Homemade Soup with chunky bread (V) (Vegan)

Blue Pig Black Pudding with a poached egg

-----o-----

Pan-fried Pork Steak in a creamy Mushroom and brandy Sauce (GF)

Grilled Chicken Breast in a garlic and Tomato sauce

Homemade Steak and Black Sheep Ale Pie

Poached Fillet of Salmon with a Lemon Crème Fraîche (GF)

Sliced Lamb Rump Steak with a mint and Redcurrant Jus (GF)

Spicy Chick Pea and Lentil (V) (Vegan) (GF)

Vegetable Ragout topped with a Herb Scone (V) (Vegan)

Vegetable Pie (V)

Served with Potatoes and a Selection of Vegetables

-----o-----

Apple and Blueberry Crumble

Served with Custard, Cream or Ice cream(V) (Vegan option available)

Warm Date and Walnut slice with vanilla ice cream (V)

Mixed Fresh Fruit Meringue nest with cream (V) (GF)

Biscoff and Caramel Cheesecake (V)

Three scoops of our delicious homemade Ice cream (V) (GF)

Local Yorkshire/Lancashire Cheeseboard (£2:75 extra) (V)

-----o-----

Cafetiere of Coffee (£3:00per person) or Pot of Tea (£2:50 per person)

V- suitable for vegetarians GF-Gluten Free

If you have any food allergies or intolerances please ask us about any dish