

## Middle Studfold Farm Dinner Menu

2 courses- £18:00    3 courses- £22:00

Olive, Feta and Rocket Salad (V)

Grilled Goats cheese and Pesto Field Mushroom (V)

Fresh Homemade Soup with a bread knot (V) (Vegan)

Blue Pig Black Pudding with a poached egg

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Pan fried Pork Steak with sliced apple in a creamy Mushroom Sauce

Breadcrumbs Chicken Escalope with a garlic and Tomato sauce

Homemade Steak and Black Sheep Ale Pie

Poached Fillet of Salmon with a Lemon Crème Fraiche

Sliced Lamb Rump Steak with a mint and Redcurrant Jus

Spicy Chick Peas and Lentil (V) (Vegan)

Vegetable Ragot with a Herb Scone (V) (Vegan)

Served with two choices of Potatoes  
and a Selection of Vegetables

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Apple and Blueberry Crumble

served with Custard or Ice cream(V) (Vegan option available)

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

Raspberry Meringue nest with cream (V)

Strawberry Cheesecake (V)

Three scoops of our delicious homemade Ice cream (V)

Local Yorkshire/Lancashire Cheeseboard (£2:50 extra) (V)

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Cafetiere of Coffee (£2:50 per person) or Pot of Tea (£1:50 per person)

V- suitable for vegetarians

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