



FEAST OF FOOD MENU

THURSDAY 25TH SEPTEMBER

Two Courses £18.50 / Three Courses £22.95

Starters

New Forest wild mushroom soup with Old Sussex croutons
Somerset brie & autumn fig tart with a comice pear & English honey drizzle
Crispy fried baby calamari with homemade tartar sauce

Mains

Red Mist ale soaked Tilford canon of lamb served with a English fennel, autumn butternut squash & pearl barley risotto and beetroot crisps
Cornish mussels cooked in hog's back cider, cream & garlic served with baked bread & secretts dressed leafs
Stilton, English pumpkin & sage potato dumplings with crispy secretts rocket, truffle oil & toasted pumpkin seeds

Desserts

Lemon curd cheesecake dressed with autumn berries
Avalon Plum tart tatin served with Meadow Cottage rum & raisin ice cream
Chocolate orange tart with citrus syrup & hazelnut praline