

Main Courses:

Beef Bourguignon

Smeaton organic Aberdeen Angus steak slow roasted with onions, mushrooms and celery

Cottage Pie

Smeaton's best beef mince topped with home grown fluffy mashed potato

Roast leg of pork

Home produced Saddleback pork cooked in the old fashioned way with crackling how your mum used to make it!

Roast leg of lamb

Leg of Organic Dorset Horn lamb with fresh mint sauce

Roast Beef

Aberdeen Angus Topside beef from our organic beef cattle with home made Yorkshire pudding

Lamb Chops

Chops from our Dorset Horn Lambs with fresh mint sauce

Curly Sausage

Richard's special curly sausage served on a bed of celery mash with onion gravy

Steak & Blue Pie

Sarah's best steak and Cornish blue cheese in a fluffy pastry pie

Sirloin Steak

Sirloin of Smeaton Aberdeen Angus, grilled to your liking, and served with a pepper sauce (£5 extra)

All served with seasonal organic vegetables

Desserts:

Home made Apple Crumble and Custard

Calvados Trifle

Special Treacle Tart with a dollop of clotted cream

Cheese Board:

A selection of Cornish Cheeses

Coffee & Organic Mints

And a complimentary glass of wine!

All inclusive from £20.00 per head