

Smeaton Farm Evening Meal Menu

Main Courses

Beef Bourguignon

Smeaton Aberdeen Angus beef, slow-cooked with onions, mushrooms and celery

Cottage Pie

Our finest home-produced minced beef topped with fluffy mashed potato

Roast Leg of Pork

Saddleback pork, traditionally roasted with crisp crackling

Roast Leg of Lamb

Dorset Horn lamb served with fresh mint sauce

Roast Beef

Slow-roasted Aberdeen Angus beef with homemade Yorkshire pudding

Lamb Chops

Tender Dorset Horn lamb chops with fresh mint sauce

Steak & Blue Cheese Pie

Sarah's signature steak with Cornish blue cheese in a light, flaky pastry

Sirloin Steak (£7 supplement per person)

Aberdeen Angus sirloin, cooked to your liking and served with pepper sauce

The above dishes are served with seasonal vegetables

Omelette

Made with free-range eggs and your choice of filling

Chicken, Bacon & Brie

Free-range chicken breast stuffed with Cornish organic Brie and wrapped in home-cured bacon

The above dishes are served with chips and fresh salad.

Desserts

Homemade Apple Crumble and Custard

Calvados Trifle

Bread and Butter Pudding

Cornish Clotted Cream Rice Pudding

Smeaton Mess (Our take on meringue, cream and fruit!)

Selection of Cornish Cheeses (£5 supplement)

Fresh filter coffee to finish

Dining Information

Two courses, coffee, and a complimentary glass of red or white wine – £35.00

All dishes are freshly prepared to order in our farmhouse kitchen.

Please place your evening meal order at breakfast time and, where possible, select one choice per party.