

THE Granary AT FAWSFLEY

Starters £4.95

Caramelized Onion and Goats cheese tart (V)

Lightly baked short crust pastry with caramelized red onion and goats cheese. Served on a bed of salad

Seasonal Pate

Seasonal pate served with toast and fresh salad garnish

Soup of the day served with Sliced Baguette

Freshly prepared homemade soup with sliced baguette and butter (see specials board)

Main Course

Beef Bourguignon £13.95

Sautéed chunks of British beef, mushrooms, shallots & garlic, gently casseroled in beef stock, red wine fresh thyme and grated nutmeg, served with rice or new potatoes and seasonal veg

Fish Pie £13.95

Fresh white fish in a creamy dill sauce, topped with refreshingly light mashed potato, served with carrots and broccoli

Chicken Goujons £11.95

Crisp tender chicken cooked in breadcrumbs. Served with seasonal vegetables and new potatoes

Chicken Florentine £12.95

Tender chicken breasts cooked in a cream cheese sauce with spinach. Served with seasonal vegetables and new potatoes

Whitby Scampi £11.95

Whitby Scampi, Signature Gourmet Chips and Garden peas served with a side salad

Homemade Chilli Con Carne £11.95

Local ground beef with aromatic chilli spices and kidney beans served on a bed of rice

Lentil Cottage Pie (V) £11.95

Chunky carrots and tomatoes in a red wine sauce with herbs and lentils covered with a potato and cheddar mash served with broccoli and new potatoes

Homemade Vegi Chilli Con Carne £11.95

Local seasonal vegetables with aromatic chilli spices and kidney beans served on a bed of rice

Bangers and Mash £11.95

Delicious Cumberland sausages served with creamy mashed potatoes and onion gravy

Beef Lasagne £11.95

Home made beef lasagna with local ground beef served with garlic bread and side salad

Dessert £4.95

Citrus Tart

With Custard or clotted cream

Sticky Toffee Pudding

Served in a toffee sauce with custard or cream

Apple Tart & Custard

Served with Cream or Custard