



BONFIRE NIGHT MENU

5 November 2022

ADULTS - £50pp (including pint of draught beer, small house wine or prosecco)

KIDS - £20pp (including draught Pepsi Max/Lemonade, or fruit juice)

STARTERS

PUMPKIN SOUP, crusty bread, butter (V)

WARM SALAD OF ROASTED SQUASH & BEETS, houmous, pomegranate, dukkah (V)

CHALK STREAM TROUT RILLETTES, warm crumpet, watercress, herb oil

WHIPPED CHICKEN LIVER MOUSSE, plum chutney, brioche

MAINS

CASSOULET DE TOULOUSE, duck, pork belly, Toulouse sausage, rich bean & vegetable stew (GF)

ROAST BREAST OF CHICKEN, colcannon mash, wild mushrooms, red wine jus (GF)

AUBERGINE, SWEET POTATO & FENNEL PARMIGIANA, mixed leaves (V) (★) (GF)

CLASSIC FISH PIE (salmon, cod, smoked haddock, king prawns), buttery mash, seasonal greens (GF)

DESSERTS

BELGIAN DOUBLE CHOCOLATE BROWNIE, chocolate sauce, vanilla ice cream (GF)

STICKY TOFFEE PUDDING, salted toffee sauce, vanilla ice cream (GF)

BAKED ALASKA, blackcurrant sorbet, raspberry coulis, vanilla ice cream, meringue

2 SCOOPS OF MARSHFIELD FARM ICE CREAMS (V) OR SORBET OF THE DAY (VE) served with wafer
Clotted cream vanilla | Chocoholic heaven | Salted caramel | Succulent strawberry



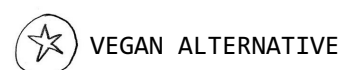
GLUTEN FREE



VEGETARIAN



VEGAN



VEGAN ALTERNATIVE



UPHAM
INNS

Adults need around 2000kcal a day. Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies, or intolerances please let us know before ordering. Substitutions are available to support dietary needs.

ALLERGEN & CALORIE INFO

