Robbie Williams



TO START

Bregd & OlivesLittle Brunette Bakery Bread Board, Whipped Salted Butter, Kalamata Olives

TO FOLLOW

Bytter Pogched Chicken Bregst (GFA)

Butterbean & Chorizo Cassoulet, Sauteed New Potatoes, Spring Cabbage, Chimichurri Dressing

Pan Fried Herb Gnocchi (V)

Kale & Spinach Sauce, Crumbled Goats Cheese, Pine Nut Dressing, Crispy Kale Leaves

Tregale Glazed Rymp cap (Served Pink or Well Done) (GF)

Pomme Purée Topped With Aged Parmesan, Sautéed Wild Mushrooms & Spinach, Beef Fat Carrot, Sichuan Peppercorn Sauce

TO FINISH

Old Vol Chocolate Syndae

Chocolate Brownie, Toffee Sauce, Sticky Toffee Pudding Bites, Chocolate Fudge, Salted Caramel, Ice Cream, Chantilly Cream, Flake

Sticky Toffee Pudding (V)

Toffee Sauce, Vanilla Ice Cream

chefs Selection of 3 Speciality cheese (GFA)

Served with House Chutney, Crackers, Pickled Celery & Grapes

The Old Vol