SUNDAY LUNCH

THE OLD WORKSHOP KITCHEN @ FRANK'S FARM

TO START

| Butternut Squash Soup |
toasted pumpkin seeds, curry oil

| Ham Hock Croquette |
wholegrain mustard aioli, apple & fennel salad

| Crispy Whitebait |
saffron & lemon aioli

SOMETHING ON THE SIDE + £4

| Cauliflower Cheese |

TO FOLLOW

| Roast Beef |

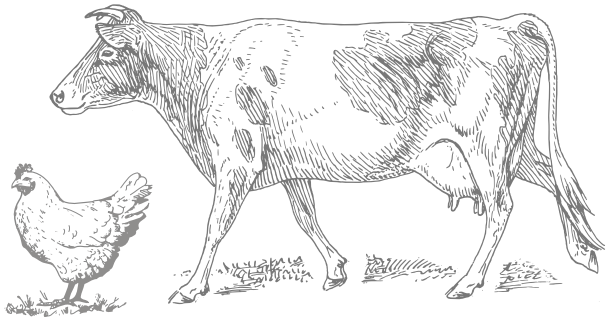
|Roast Pork Belly|

|Miso Roasted Savoy Cabbage|

maple-roasted carrot & parsnip, roast potatoes, buttered greens, gravy

| Workshop Burger |
burger, cheese, lettuce, tomato, bacon, onion, workshop burger sauce, fries.

| Haddock Goujon Baguette |
tartar sauce, fries



|All meat on site is sourced from our very own craft butchery |

| Please inform a member of the team if you have an allergy or intolerance |

SET MENU
2 COURSES £36
3 COURSE £44

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DESSERTS

| Apple & Pear Crumble |
hazelnut crumb, custard

| Sticky Toffee Pudding |
salted caramel sauce, walnuts, ginger ice cream

| Sundae Service Sundae |
please ask for this week's special

TO FINISH

| Espresso |

| Macchiato |

| Cortado|