

The Exeter Arms



Barrowden

Sunday 4th November

Ham Hock & English Mustard Terrine

Served with a pub piccalilli GF

Curried Pumpkin Soup

with toasted pumpkin seeds GF/V

Smoked Haddock Scotch Egg

served with fennel & cucumber pickle

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**Roast Topside of Beef**

Yorkshire pudding, roast potatoes, seasonal vegetables & pan gravy

**Roast Loin of Pork**

Yorkshire pudding, roast potatoes, seasonal vegetables & pan gravy

**Beetroot & Parmesan Risotto** v

with jerusalem artichoke & watercress

**Herb Crusted Cod**

with an herb mash & spinach served with a brown shrimp butter sauce

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Iced Coffee Parfait, coffee syrup & Brandy snap biscuits

Exeter Arms Panna Cotta, with spice winter fruits

Sticky Toffee Pudding, toffee sauce & vanilla ice cream

1 COURSE £14.95

2 COURSES £18.95

3 COURSES £21.95

GF ~ GLUTEN FREE

V ~ VEGETARIAN

If you have a food allergy or intolerance, please mention this to your server who will be able to advise you on our menus.

Our food is cooked fresh to order which may result in a short wait during busy periods.

For groups of 6 or more a discretionary gratuity of 10% will be added to your bill.

All gratuities are shared amongst our staff.

Tel: 01572 747365

www.exeterarmsbarrowden.co.uk

The Exeter Arms Barrowden Ltd

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