

THE KITCHEN

AT PRIMROSE HILL FARM

TO START

CELERIAC SOUP ROSEMARY & SMOKED ALMOND SALSA (VE)
Olive Oil Croutons

SEVERN & WYE SMOKED SALMON (GF)
Lime Creme Fraiche, Compressed Cucumber

BRUSCHETTA OF WHIPPED BUFFALO MOZZARELLA (V)
Tomato & Chilli Jam

THE MAIN EVENT

ROAST BRITISH BEEF
Cooked Medium Rare

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BUTTER & HERB ROASTED CHICKEN  
Breast & Leg with Sage & Onion Stuffing

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ROASTED PUMPKIN & CHESTNUT BAKE (VE)

ALL SERVED WITH
Yorkshire Pudding & Claret Gravy
Rosemary & Beef Dripping Roasties
Seasonal Garden Roots, Vege's & Greens
Cauliflower Cheese

PUDDINGS

CHOCOLATE ROULADE (GF)
Black Cherry & Crushed Meringue Cream
SICILIAN LEMON & BLUEBERRY CHEESECAKE
Orange Sorbet

STICKY TOFFEE PUDDING
Sticky Toffee Sauce, Vanilla Ice Cream

2 COURSE - 29.95 -
3 COURSE - 34.95 -
CHILDREN UNDER 12 2 COURSE - 15 -

Please inform your server if you have any allergies or dietary requirements.

df = dairy free, gf = gluten free, n = nuts, d = dairy g = gluten v = vegetarian, ve = Vegan, sf = Shellfish, s = Sesame

There is a discretionary 12.5% service charge added to the bill. All the above prices are inclusive of VAT

We are cashless at Primrose Hill Farm however we do accept all major credit and debit cards.