

# The NoBody Inn

## Starters

Roasted tomato soup-- freshly baked bread & butter 7.50

Salt & pepper squid lemon mayonnaise – 8.95

Duck & orange pate & homemade chutney– toast 8.95

Goats cheese & fig filo parcels – garnish balsamic glaze 9.95

## Mains

Roast Topside of beef - Yorkshire pudding, roast potatoes & gravy 18.95

Roast crown of turkey- Yorkshire pudding pork sage & onion stuffing, roast potatoes & gravy 16.95

Roast loin of pork – Yorkshire pudding, pork sage & onion stuffing, roast potatoes & gravy 18.95

Walnut & hazelnut, Nut Roast – Yorkshire pudding, roast potatoes & gravy 15.95

*Today's vegetables, carrots, mashed swede & carrot, braised leeks, red cabbage, broccoli roasted parsnips & cauliflower cheese*

Turkey Ham Leek & stuffing pie – Shortcrust pastry top and bottom – roast potatoes, seasonal vegetables & gravy 19.95

Rabbit stew – tender rabbit with new potatoes, carrot, leek, swede & turnip with crusty bread 16.95

Classic honey & mustard glazed ham – 2 free range fried hens eggs & chips 16.95

Homity pie- mashed potato, scallion, leeks, cheese & a smidgen of garlic in a Shortcrust pastry case- served with side salad 16.95

## Desserts

Chocolate brownie – vanilla ice cream (GF)

Apple & pear crumble – vanilla ice cream

Brioche bread & butter pudding – clotted cream

Treacle tart – honeycomb ice cream

## All desserts 7.95

**Ice cream** – vanilla, honeycomb, chocolate, salted caramel & strawberry

**Sorbet** –raspberry, lemon & passion fruit

Vegan Vanilla Ice Cream - 1 scoop 2.95 2 scoops 4.95 3 scoops 6.95