Three Conies Inn

Thorpe Mandeville

<u>Starters</u>

Welsh Rarebít

Welsh classic using beer and cheese sauce grilled over toast, served with our red onion marmalade

Crispy Chilli Beef

traditional recipe with a sweet chilli taste, topped with beansprout salad and watercress

Courgette & Stilton Soup

served with fresh bread

<u>Mains</u>

Purston Lamb Shank

Slowly pot roasted, served with colcannon mashed potato

Pan-Fried Hake Supreme

finished in butter, lemon juice and parsley, with new potatoes

Sun- Dried Tomato & Mozzarella Cakes

Bread crumbed and baked, served with crushed potatoes and a basil and caper salsa

All mains are accompanied with freshly cooked vegetables

<u>Pudding</u>

Key-Lime Pie

refreshing and slightly tart tasting pie with crème fraiche

Chocolate Brownie

Served warm with fresh whipped vanilla cream and chocolate sauce

Mandeville Mess

The Classic Eton recipe recreated here, using summer berries, crunchy meringue and vanilla cream

Prices include Tea or Coffee...

Two Courses £19.00 Three Courses £22.00