

THE INN at Welland

August 2021

Homemade artisan bread – Netherend Farm butter – flavoured butter	£4.90
Bowl of Provençal olives	£4.50

Starters

Creamed sweetcorn soup – cheese straw [v] [ve]

Garden pea risotto – broad beans – feta & mint
[gf]

Caesar salad – confit chicken – parmesan -
croutons & anchovies *

Classic prawn cocktail – Marie Rose dressing –
iceberg lettuce [gf]

Mains

Medium-rare Aged Herefordshire Sirloin of beef
– herb roast potatoes – seasonal vegetables –
cauliflower cheese -Yorkshire pudding – beef
gravy *

Boned & rolled leg of lamb -Sunday
vegetables – roast potatoes – cauliflower
cheese *

Market choice of fresh seafood – crushed new
potatoes – samphire – roe buttermilk sauce
[gf]

Jerk marinaded sweet potato – sweetcorn salsa
– pickled red cabbage [v] [ve] [gf]

Where not indicated some dishes can be adapted to be made gf
*

Desserts

Bramley apple & blackberry crumble – vanilla
custard

Artisan cheese- Cornish Kern – Beenleigh blue – Blanche goats
[supplement £3.00] *

Banoffee Sundae – banana ice cream – toffee
sauce - brandy snap basket

Vegan carrot cake -coconut sorbet – shaved
walnuts [ve]

Chocolate delice -brown butter purée – salt
malt ice cream

Homemade ice cream & sorbet [3 scoops]

Two courses £24.95

Three courses £29.95

A discretionary 10% service charge is applied to all bills

Nespresso Coffee

Espresso	£1.90
Double espresso	£2.50
Americano	£2.50
Cappuccino	£3.50
Latte	£3.50
Macchiato	£2.25

(Plant milk is available)

Suki Tea

Fairtrade breakfast	Earl grey blue flower	£2.50
Green tea	Red berry	
Chamomile	Peppermint leaf	

Hotel chocolat:

Velvetised hot Chocolate [milk/dark] £4.50

MINOR FIGURES- chilled cold brew coffee
[uses oat milk] £3.90

Please make us aware of any food allergy or special dietary requirement

[gf] gluten free- * could be made gf- [v] vegetarian * could be made [v] [ve] vegan – * could be made ve * contains nuts