2 Courses for £22

THE New Dawn Inn NORTON

Main Courses

Five-hour slow-roasted pork belly – roasted root vegetables, roasted garlic mash, cider gravy, crackling (gf)
Crispy-skinned salmon fillet – celeriac purée, tenderstem broccoli, lemon butter sauce (gf)
Crispy chicken katsu – garlic rice, katsu curry sauce, Asian-style slaw (gfo)
Cider-battered cod fillet – chunky chips, garden peas, tartare sauce (gf)
West Country venison bourguignon – herb suet dumpling, root vegetables, red wine gravy
Squash, celeriac & chickpea tagine – celeriac, apricot & almond, fragrant rice (vg, gf)
Aberdeen Angus burger – mature cheddar, smoked bacon, tomato relish, skinny fries (gfo)

Desserts

Sticky toffee pudding – toffee sauce, vanilla ice cream
Apple & berry crumble – oat-pecan topping, vanilla custard (vg option, gf)
Belgian chocolate delice – shortbread biscuit base, dark cherry sauce, vanilla ice cream
Pumpkin tart – spiced Chantilly cream

Ice cream & sorbet –

Salted caramel, vanilla, chocolate, strawberry, rum & raisin, lemon, raspberry, coconut (all gf; sorbets vg)