**Augustus Function Menu**

**Winter 2021**

**For any information on Allergens, please ask a member of staff.**

**(V): Vegetarian, (VG): Vegan, (GF): Gluten Free (N): Contain nut**

**Note that we are able to cater for Vegan food on request.**

**Starter**

Country style pork and duck paté with house pickles and toasted sourdough £9.00

Brixham crab tart with a tossed salad £11.00

Lancashire Bomb cheese soufflé with chopped beetroot salad £8.50 (v)

Spiced parsnip soup with onion bhaji £7.50 (vg)

**Main Course**

Slow roast duck with Anna potato and Savoy cabbage in bacon cream £24.00 (gf)

Rump of lamb with gratin potatoes, grilled tender stem broccoli and rosemary jus

£23.00 (gf)

Fillet of sea bass, grilled Mediterranean vegetables and new potatoes with

a saffron sauce £22.00 (gf)

Wild mushroom and parmesan tart with house salad £15.00

**Dessert**

Chocolate and salted caramel Éclair with praline £9.50 (v/n)

Classic vanilla crème brulée £8.00

Apple tart Tatin with vanilla ice cream £8.95 (v)

Selection of British and French cheeses £10.00

Price includes VAT. **SERVICE CHARGE AT YOUR DISCRETION.**