



Hop along  
TO TOBY  
THIS  
Easter



# 3 COURSE SET MENU

FRIDAY-SATURDAY†  
SUNDAY-MONDAY†

Please ask your server for our children's menu

## Starters

### Creamy Mushrooms (v)

Whole button mushrooms with lashings of Cheddar cheese sauce.

### Chicken Wings

Coated in a BBQ sauce.

### Toby's Soup of the Day

Ask your server for today's choice, served with home-baked bread and butter. (Vegetarian options available.)

## Mains

### Succulent British Farm Assured Roast Turkey

### British or Irish Roast Beef

With a Beef Dripping Glaze.

### Roast Gammon

With a Pomegranate Glaze.

### Roast Pork

With an Apple & Sage Glaze.

### Portobello Mushroom Bullseye Tart (ve)

A vegetable suet pastry case, filled with an indulgent mushroom sauce, topped with a whole portobello mushroom.

### Broccoli & Brie Parcel (v)

Sliced mushrooms and broccoli florets finished in a creamy sauce with melted brie, fully encased in puff pastry.

### Grilled Aubergine Stack (ve) (a)

Grilled aubergine and Mediterranean style vegetables combined in a tomato and oregano sauce, topped with a vegan white sauce and breadcrumbs.

### Root Vegetable Roast (ve)

Shredded carrots and parsnips, a mix of mushrooms, swede and apricots topped with an oat and cranberry crumb.

Vegan? Please speak to your server for freshly steamed veg without glaze and vegan menu options.

Why not upgrade to a kingsize?

## Puddings

### Dairy Ice Cream (v)

Creamy dairy ice cream topped with a *Cherry* Flake and a choice of strawberry, Belgian chocolate, Devon cream toffee or lemon sauce.

### Treacle Sponge (v)

A sticky, syrupy sponge pudding served with a choice of dairy ice cream, freshly whipped cream or custard.

### Chocolate Fudge Cake (v)

Gooey, delicious hot or cold, served with a choice of dairy ice cream, freshly whipped cream or custard.

### Profiteroles with Belgian Chocolate Sauce (v)

Choux pastry buns drizzled with Belgian chocolate sauce and topped with freshly whipped cream.

## Drinks

Pint of Carling, Doombar or Stowford Press • J20, J20 spritz Pear & Raspberry or Peach & Apricot • 175ml Glass of Barefoot Cellars White Zinfandel, White Waters Chenin Blanc, Tomorino Merlot

Enjoy a drink with your meal - just £1 extra\*

Menu available from Good Friday 30th March until Bank Holiday Monday 2nd April only.

Ask about our children's menu for 10s and under only.

(v) = Made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. (a) = Contains alcohol. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Alcohol is served to guests 18 years and over. \*Drinks offer is only valid for selected drinks shown, only one per person.

\*Price subject to selected sites, for more details please ask a member of our team.

