

PLEASE MAKE OUR TEAM AWARE OF ANY  
DIETARY REQUIREMENTS  
GF : GLUTEN FREE OPTION AVAILABLE  
V : VEGETARIAN  
VGN : VEGAN OPTION AVAILABLE

**TWO COURSES £27.00**  
**THREE COURSES £35.00**



# MENU

## TO START

**CREAMY GARLIC MUSHROOMS (GF)(VGN)**  
WITH TOASTED SOURDOUGH

**TWICE BAKED BLUE CHEESE SOUFFLÉ (V)**  
WITH SLICED SOURDOUGH

**CRAYFISH & PRAWN COCKTAIL (GF)**

**RUDOLPH ROCKET FUEL (V)(GF)(VGN)**  
SPICED PARSNIP SOUP  
WITH SOURDOUGH CROUTONS

**CUMBRIAN RAMEKIN**  
BLACK PUDDING, SAUSAGE MEAT, SMOKED BACON IN A CREAMY APPLE CIDER SAUCE  
SERVED WITH CRUSTED SOURDOUGH

## MAIN COURSE

**TRADITIONAL TURKEY DINNER**  
ROAST POTATOES, SEASONAL VEG, MASH, PIGS IN BLANKETS, SAUSAGE MEAT  
STUFFING, GRAVY

**BRAISED FETHER BLADE BEEF**  
MASH, SEASONAL VEG, CREAMY LEEKS AND YORKSHIRE PUDDING

**CREAMY SMOKED SALMON AND COD RISOTTO**

**BAD SANTA BURGER**  
SOUTHERN FRIED CHICKEN, CHEESE, BACON, STUFFING AND CRANBERRY SAUCE  
WITH A SIDE OF FRIES AND SLAW

**CREAMY BUTTERBEAN PESTO STEW (VGN)**  
WITH VEGAN DUMPLINGS

## DESSERT

**STICKY TOFFEE PUDDING**  
WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM

**MINT CHOCOLATE BROWNIE (GF)**  
WITH VANILLA ICE CREAM

**MULLED BERRY WINTER MESS**  
MULLED BERRY COMPOTE, GINGER BISCUIT, VANILLA ICE CREAM AND CREAM

**APPLE CRUMBLE (VGN)**  
WITH CUSTARD OR VEGAN CREAM

**I'M TOO FULL FOR DESSERT - ENJOY A COCKTAIL INSTEAD**  
SALTED CARAMEL MARTINI, ESPRESSO MARTINI OR FRENCH MARTINI

TABLES OF OVER 10 PLEASE PRE ORDER 3 DAYS IN ADVANCE USING OUR ONLINE PRE ORDER FORM  
EMAIL: [INFO@FOUNDRY-34.CO.UK](mailto:INFO@FOUNDRY-34.CO.UK)  
A £10PP DEPOSIT IS REQUIRED FOR GROUPS