

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

TWO COURSES £27
THREE COURSES £35



MENU

TO START

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

STILTON & LEEK TARTLET (V)

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
A £10PP DEPOSIT IS REQUIRED FOR GROUPS