



THE
DROVERS
ARMS

Fixed Price Dinner Menu



To Start

Chefs homemade soup of the day (V, VE, GFA)

Sautéed garlic sliced chestnut mushrooms, toasted sea salted & rosemary focaccia
(GFA, DF)

Prawn & crayfish cocktail, bloody Mary sauce, bread & butter (GFA)

Spicy Pork & Chorizo meatballs, rich tomato & red wine sauce, grated parmesan (DFA)

Mains

Gratinated creamy seafood pie, chunks of Cod, Salmon & Haddock, samphire grass,
topped with mashed potato, seasonal greens

Braised beef brisket in root vegetable & ale stew, herb dumplings, roast potatoes
(GFA, DF)

Roast cauliflower, potato & spinach dahl, aromatic rice (V, VE, GFA)

Drovers classic cheeseburger, skinny fries, homemade coleslaw (GFA)

Desserts

Tangy lemon meringue pie, vanilla ice cream, raspberry syrup (V)

Classic crème brûlée, fresh mandarin segments, shortbread finger (V)

Warm chocolate fudge cake, double cream (V)

Duo of cheese & biscuits, celery, grapes, apple chutney

Available To Enjoy

Monday – Thursday

5pm - 8pm

2 courses £23

3 Courses £27

ALLERGEN INFORMATION

Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

*DIETARY INFORMATION GF gluten friendly | GFA gluten friendly available | V vegetarian | VA vegetarian available | VE vegan |
| VEA vegan available | DF dairy free | DFA dairy free available |*