SUNDAY LUNCH

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STARTERS

Homemade Soup of the Day Sourdough Wedge (V) (VE) (GFO)

Chicken Liver Pâté Toasted sourdough, pickled shallots Salmon, Cod & Smoked Haddock Fish Cakes
Lemon & dill mayonnaise, salad garnish

Creamy Garlic Mushrooms
Toasted sourdough, rocket (V) (GFO)

MAINS

Roast Beef

Roast Loin of Pork

Roast Turkey

All of our roasts are served with buttered mashed potatoes, roast potatoes, homemade sage & onion pork stuffing, seasonal vegetables, Homemade Yorkshire pudding & gravy

Minted Lamb Shank (3.00 supplement)

Mashed potato, seasonal vegetables, gravy (GF)

10oz Ribeye Steak (5.00 supplement)

Recommended medium

Triple cooked chips, portobello mushroom, roasted vine tomatoes, onion rings, parsley butter (Weights stated are raw weights)

Cajun Spiced, Sweet Potato Roulade

Rich tomato sauce (V) (VE) (GF)

Fish & Chips

Choose from mushy peas or garden peas, tartar sauce, lemon wedge

The Earl's Burger

8oz beef patty, Monterey Jack cheese, burger sauce, triple cooked chips, coleslaw (GFO)

SIDES

Cauliflower Cheese 3.55 (V)

Pigs in Blankets 4.55

Homemade Stuffing 3.55

Seasonal Vegetables 4.55

(V) (Ve)

(V) (Ve) (GF)

DESSERT

Sticky Toffee Pudding Toffee sauce, custard (V)

Eton Mess

Mixed berries, meringue, cream (V) (GF)

Salted Caramel & Chocolate Torte

Chocolate sauce, vanilla ice cream

Banoffee Tart
Banana, toffee, cream (V)

Cheese & Biscuits (3.00 supplement)

Double Gloucester, cheddar, red Leicester, crackers,
onion chutney, celery, pickled onion (V)

Ice Cream Selection

Vanilla, strawberry, chocolate (V) (GF)