

# SUNDAY LUNCH

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## STARTERS

### Homemade Soup of the Day

*Sourdough Wedge (V) (VE) (GFO)*

### Salmon, Cod & Smoked Haddock Fish Cakes

*Lemon & dill mayonnaise, salad garnish*

### Chicken Liver Pâté

*Toasted sourdough, pickled shallots*

### 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)*

### 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 4

(V)

### Pigs in Blankets 5

### Stuffing 4

(V) (VE)

### Seasonal Vegetables 4

(V) (VE) (GF)

## DESSERT

### Sticky Toffee Pudding

*Toffee sauce, custard (V)*

### Banoffee Tart

*Banana, toffee, cream (V)*

### Eton Mess

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

### Cheese & Biscuits (3.00 supplement)

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

### Salted Caramel & Chocolate Torte

*Chocolate sauce, vanilla ice cream*

### Ice Cream Selection

*Vanilla, strawberry, chocolate (V) (GF)*

2 courses 25 | 3 courses 30

#### FOOD ALLERGIES and INTOLERANCES

Our allergen information is available from our team on request and specifies allergens present by dish, and, also identifies potential allergen risk as a result of cross contamination. Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchen means we cannot guarantee any of our dishes are 100% free of those ingredients.