

# SUNDAY MENU

## Starters

Homemade soup of the day 5.60

Halloumi breadcrumbed with red pepper, garlic, chilli, tomato salsa 6.50

Field mushrooms with stilton, bacon, cream and topped with breadcrumbs. 6.50

Homemade duck liver parfait, prune chutney and red onion puree with toast 6.50

Salt and pepper squid with roasted garlic mayonnaise 6.75

**Olive board:** Olives with breads, basil pesto, fussels rape seed oil and aged balsamic vinegar 5.00

Bread portion 75p, Garlic bread 4.00, Cheesy garlic bread 5.00, chilli cheesy garlic bread 5.25

Pot of premium olives 2.80

## Sunday Roast 12.95

Local sirloin of Beef and Yorkshire pudding

Belly pork and stuffing

Vegetarian roast (v)

Roast chicken and stuffing

Goats cheese and red onion marmalade tart (v)

Seabass fillet with ham hock, pea and baby gem broth

*All above served with roast potatoes and fresh vegetables of the day*

*Extra Yorkshire pudding 1.60*

## Homemade Desserts 6.50

Vanilla panna cotta topped with rhubarb

Sticky toffee pudding, toffee sauce with honeycomb ice cream.

**Trio:** Chocolate mousse, chocolate brownie and chocolate ice cream

Apple and cinnamon crumble with custard, cream or ice cream.

Strawberry and white chocolate cheesecake and cream

Rich Chocolate brownie, hazelnut praline, raspberry sorbet

### **Selection of marshfield ice creams:**

1.80 one. 3.50 two 3 scoops 5.25

Honeycomb, Vanilla, Chocolate, and coconut or Crushed Strawberry.

Sorbets: Lime or raspberry

**PLEASE NOTIFY US OF ANY DIETARY NEEDS WHEN ORDERING**

**Information on all 14 allergens is available.**

**We are unable to do individual bills for parties over 8**