

Wild Rocket

SUNDAY LUNCH MENU

STARTERS

CREAMY STILTON MUSHROOMS
on toasted ciabatta

SOUP OF THE DAY
served with crusty bread

PRAWN COCKTAIL
Marie rose sauce with brown bread, butter

SALT AND PEPPER CALAMARI
with tartare sauce on mix salad leaves

CRISPY PORK BELLY BITES
served with an apple & chilli cider vinegar dip

HUMMUS
served with pita bread and olives

MAIN COURSE

ALL ROASTS ARE SERVED WITH GOLDEN ROAST POTATOES, HONEY GLAZED CARROTS AND PARSNIPS, CAULIFLOWER CHEESE AND OUR SEASONAL VEGETABLES GLAZED WITH HERB BUTTER.

ROASTED AGED TOPSIDE OF BEEF
served with Yorkshire pudding

GRILLED CHICKEN BREAST
served with pigs in blankets

CRISPY SLOW COOKED PORK BELLY
served with sage and onion stuffing

VEGAN NUT ROAST

FISH OF THE DAY
served with chef's choice of sauce

DESSERTS

ETON MESS
crushed meringue, whipped cream, berries & berry coulis

CRÈME BRÛLÉE WITH SHORTBREAD AND FRUIT COMPOTE

CHEESECAKE OF THE DAY WITH ICE CREAM

WARM CHOCOLATE BROWNIE WITH CREAM OR ICE CREAM

STICKY TOFFEE PUDDING
served with ice-cream

SELECTION OF ICE CREAM OR SORBET

1 COURSE 17.95 - 2 COURSE 22.95 - 3 COURSE 27.95