

W R O X T O N

Sunday Lunch Menu

TO START

SOUP OF THE DAY (G)(GF)
warm ciabatta bread

MINI BAKED CAMMEMBERT (D)(G)(GF)
onion chutney, crostini

CLASSIC PRAWN COCKTAIL (G)(GF)(D)
Marie Rose Sauce

TOMATO & MOZZARELLA CAPRESE SALAD (D) (GF)

BANG, BANG CAULIFLOWER BITES (G)(GF)(D)
toasted sesame & sweet chilli sauce

TO FOLLOW

ROAST SIRLOIN OF BEEF (D)(G)
roast potatoes, honey roasted vegetables & seasonal greens

ROAST OF PORK (D)(G)
roast potatoes, honey roasted vegetables & seasonal greens, stuffing & crackling

NUT ROAST GF)
roast potatoes, honey roasted vegetables & seasonal greens

HOMEMADE FISHCAKE (GF)(D)
poached egg & dill hollandaise

WILD MUSHROOM RISOTTO (SO)(GF)(V)(Ve)
truffle rocket

SIDES

CAULIFLOWER CHEESE £5.50

PIGS IN BLANKETS £5.50

SEASONAL VEGETABLES £4.95

BOWL OF ROAST POTATOES £4.95

STUFFING £5.50

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TO FINISH

BAILEYS CREAM BRULEE (D)(G)(SO)
homemade shortbread biscuit

STICKY TOFEE PUDDING (G)(D)
clotted cream ice cream

WARM CHOCOLATE BROWNIE (GF)(D)
vanilla ice cream

CHOCOLATE & ORANGE TART (V)(GF)
orange sorbet

RHUBARB & GINGER CHEESECAKE (V0)(GF)(S)

CHEESE BOARD (GF)(G)(D)
celery, grapes, chutney & crackers
(£2.50 supplement)

FINISH OFF WITH...

TEA £3.50

CAFETIERE COFFEE £3.50

LATTE, CAPPUCINNO, EXPRESSO OR HOT CHOCOLATE £4.00

1 COURSE £16.95 - 2 COURSE £27.95 - 3 COURSE £35.95

C - Celery, D- Dairy, F - Fish, E - Egg, G – Gluten, M -Mustard, S – Soya, SO - Sulphites, SF – Shellfish, N– Nut, MS – Mollusc, SE - Sesame, LU-Lupin, P-Peanuts, Ve – Vegan