

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

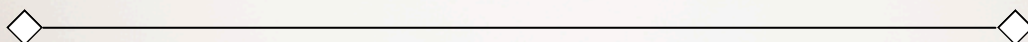
with tartare sauce on mix salad

CRISPY PORK BELLY BITES

served with apple and chilli cider vinegar dip

HUMMUS

with pita bread and olives



MAIN COURSE

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

ROASTED AGED TOPSIDE OF BEEF

with thyme Yorkshire pudding

SLOW COOKED LEG OF LAMB £3 SUPPLEMENT

sage and onion stuffing

PAN FRIED CHICKEN BREAST

with pig in blanket

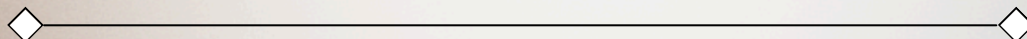
CRISPY SLOW COOKED PORK BELLY

with sage and onion stuffing

VEGAN NUT ROAST

COD AND PRAWN FISH PIE

in a dill and sauce, topped with creamy mash and a Parmesan crumb



DESSERTS

ETON MESS

crushed meringue, whipped cream, berries & berry coulis

CREME BRULEE WITH SHORTBREAD AND FRUIT COMPOTE

CHEESECAKE OF THE DAY WITH ICE CREAM

WARM CHOCOLATE BROWNIE WITH CREAM OR ICE CREAM

TRADITIONAL BREAD AND BUTTER PUDDING

served with custard or ice-cream

ICE CREAM OR SORBET SELECTION

1 COURSE 17.5 - 2 COURSE 22.5 - 3 COURSE 26.5