SUNDAY MENU

SIDE ORDERS & EXTRA’S

**STUFFING & CHIPOLATAS £1.00**

**CAULIFLOWER & LEEK CHEESE**

**FOR 1 £2.00**

**FOR 2 £3.50**

**YORKSHIRE PUDDING £0.50**

**EXTRA SLICE OF MEAT**

**BEEF £2.00**

**PORK £2.00**

**LAMB £2.00**

2 courses £15.95 3 courses £19.95

STARTERS

**SOUP OF THE DAY**

Local baked bread

**HOMEMADE CHICKEN LIVER PARFAIT** Toasted ciabatta, fruit chutney, dressed mixed leaf

**ATLANTIC PRAWN COCKTAIL**

Marie rose, tomato salsa, lemon

**WHITE WINE CREAMED GARLIC MUSHROOMS**

Toasted ciabatta, watercress

MAINS

**SLOW ROAST TOPSIDE OF BEEF** Dripping roast potatoes, creamed potato, seasonal vegetables, Yorkshire pudding and gravy

**SLOW ROAST PORK WITH CRACKLING**

Dripping roast potatoes, creamed potato, seasonal vegetables, Yorkshire pudding and gravy

**SLOW ROAST LEG OF LAMB (£1 supplement)** Dripping roast potatoes, creamed potato, seasonal vegetables, Yorkshire pudding and gravy

**NUT ROAST (VE)**

Roast Potatoes, sweet potato mash, seasonal vegetables and gravy

**PORK & CRACKED BLACK PEPPER SAUSAGES**

Wholegrain mustard creamed potato, garden peas, onion gravy

DESSERTS

**THE OLD BELL INN STICKY TOFFEE PUDDING AND BUTTERSCOTCH SAUCE**

Served with Lydgate cream, vanilla bean ice cream or custard

**STRAWBERRY CHEESECAKE ETON MESS**

Black pepper meringue, strawberries, basil glass, strawberry sorbet

**FRUIT CRUMBLE**

Shortbread crumb, served with custard or Lydgate farm cream

**SELECTION OF 3 ICE CREAMS, BRANDY SNAP BASKET**