

# SUNDAY SET MENU

2 Courses £24.95/ 3 courses £29.95

## STARTERS

### SOUP OF THE DAY(V/AGF)

*Warm Sourdough, herb croutons & butter*

### CREAMY GARLIC MUSHROOMS(V/AGF)

*Toasted sourdough and chives*

### ATLANTIC PRAWN COCKTAIL(ADF/GF)

*Avocado crema, smoky Marie Rose sauce, baby gem lettuce, sun blushed tomato salsa & watercress*

### CHICKEN LIVER & WHISKEY PARFAIT(AGF)

*Seasonal chutney & toasted sourdough*

## MAINS

All meat roasts come with *goose fat garlic & herb roasted potatoes, creamed potatoes, honey roasted root vegetables, buttered seasonal greens, Yorkshire pudding & a side of house gravy*

### 24 HOUR DRY CURED ROAST TOPSIDE OF BEEF(ADF/AGF)

### 24 HOUR DRY CURED SLOW ROAST LEG OF LAMB(ADF/AGF) £2 Supplement

### 24 HOUR BRINED ROASTED CHICKEN BREAST(ADF/AGF)

### SLOW ROAST PORK BELLY WITH CRACKLING(ADF/AGF) £3 Supplement

### VEGETABLE NUT ROAST(V/AVE/ADF/AGF)

*Herb roasted potatoes, sweet potato mash, seasonal greens, herb roasted root vegetables, Yorkshire pudding & a side of house gravy*

## DESSERTS

### OLD BELL INN CLASSIC STICKY TOFFEE PUDDING(V)

*Butterscotch sauce served with either ice cream, cream or custard*

### RHUBARB BAKEWELL TART(V)

*Clotted cream, compressed rhubarb & toasted almonds*

### CRUMBLE OF THE DAY(V/AVE/ADF/AGF)

*Served with either custard, cream or ice cream*

### SELECTION OF ICE CREAMS (V/AVE/ADF/AGF)

*Shortbread crumb and a choice of sauce- Strawberry, dark chocolate, raspberry, white chocolate, pistachio*

*Vanilla bean/Strawberries & cream/chocolate/mint chocolate chip*

*Ask your server for any of our other flavour options*

## SIDES

*Jug of house gravy £1.50*

*Yorkshire pudding £2*

*Three cheese cauliflower cheese- for 1 £4.95/ for 2 £7.95*

*Sausage, sage & onion stuffing £5.95*

*Goose fat garlic & herb roasted potatoes £5.95*

*Slice of beef £4.95*

*Slice of lamb £5.50*

V=Vegetarian/VE=Vegan/GF=Gluten Free/DF=Dairy Free/A=Available

Please make staff aware of any allergies