

# Sunday Lunch

ONE COURSE £14.95 | TWO COURSES £22.95 | THREE COURSES £25.95

## STARTERS

### CRISPY WELSH BLACK BELLY PORK

with Apple, Black Pudding, Fennel,  
Honey & Mustard Dressing

### NORTH SEA FISHCAKE

with Pea & Shallot Salsa, with Lemon  
Mayonnaise

### CHEFS SOUP OF THE DAY

Served with Warm Bread

### RICH CHICKEN LIVER AND MUSHROOM PATE

with Black Truffle Dressing, Toasted Brioche,  
Caramelized Onion Chutney and Young Shoots

### LOCAL SLOW COOKED BEETROOT SALAD

with Creamy Goats Cheese, Crispy Filo Pastry,  
Cane Syrup and Apple

## MAINS

*All mains are served with Crispy Roast Potatoes, Freshly Made Yorkshire Pudding, Slow Braised Spiced Red Cabbage, Crushed Carrot and Swede, Cauliflower Cheese and Seasonal Vegetables*

### ROASTED SIRLOIN OF BEEF

from Waterford Farm, Aged for a Minimum  
of 28 Days and Served Pink or Well Done

### YORKSHIRE BARN REARED CHICKEN BREAST

Served with Pigs in Blankets

### ROAST LOIN OF WELSH BLACK PORK

with Crispy Crackling and  
Sage and Onion Stuffing

### SPRING VEGETABLE RISOTTO

With Confit Cherry Tomatoes, Goats Cheese  
& Black Olive Crumb

## DESSERTS

*All our desserts are made in house by our talented pastry chef  
purely for your pleasure and enjoyment, so enjoy one or two...*

### LEMON & LIME CHEESECAKE

with White Chocolate Ganache,  
Mojito Sorbet

### DOUBLE CHOCOLATE BROWNIE

with Amarena Cherry Ice Cream

### BOURBON STICKY TOFFEE PUDDING

with Vanilla Ice Cream & Cinder Toffee

### SELECTION OF ICE CREAM & SORBET

with Crisp Meringue

### SELECTION OF BRITISH & REGIONAL CHEESES

with Apple Chutney, Crackers, Grapes and Celery  
(£2.50 Supplement)

*Subject to change.  
Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be  
completely allergen free.*



[www.branchesrestaurant.co.uk](http://www.branchesrestaurant.co.uk)