

Sunday Lunch

ONE COURSE £14.95 | TWO COURSES £20.95 | THREE COURSES £23.95

STARTERS

CHEF'S SOUP OF THE DAY

Served with Warm Bread

LOCAL SLOW COOKED BEETROOT SALAD

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

RICH CHICKEN LIVER AND MUSHROOM PATE

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

MARKET SEAFOOD FISHCAKE

with Pea & Shallot Salad and Lemon Mayonnaise

STEAMED SHETLAND MUSSELS

With White Wine, Garlic and Parsley Cream

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

ROASTED HAM

with Honey and Mustard Glaze, Served with all the Trimmings

HAND MADE RICOTTA AND LEMON CARMELLE PASTA

with Pea Velouté, Spring Greens, Watercress and 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 AND LIME CHEESECAKE

with Mint White Chocolate Ganache, Crispy Meringue and Mojito Sorbet

SELECTION OF BRITISH & REGIONAL CHEESES

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

BOURBON STICKY TOFFEE PUDDING

with Salted Caramel Ice Cream & Cinder Toffee

DOUBLE CHOCOLATE BROWNIE

with Amarena Cherry Ice Cream

BANANA PANNACOTTA

With Salted Caramel Sauce, Marcona Almond Brittle, Caramel Popcorn and Vanilla Ice-Cream

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.



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