

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

SHETLAND MUSSELS

with White Wine, Garlic & 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

CONFIT MINTED LAMB SHOULDER

with All the Trimmings

SUMMER VEGETABLE RISOTTO

With Confit Cherry Tomatoes, Golden Cross Goat Cheese & Black Olive Crumb

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your pleasure and enjoyment

MANGO & PASSIONFRUIT CHEESECAKE

with Mango Salsa, Crisp Meringue & Mango 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 Salted Caramel, Toffee Popcorn & Milk Ice Cream

COFFEE & PETIT FOURS

With Coffee & a Selection of Sweet Delights

*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