

Sunday Lunch

ONE COURSE £15.95 | TWO COURSES £22.95 | THREE COURSES £25.95

STARTERS

NORTH SEA FISHCAKE
with Pea & Shallot Salsa, with Lemon
Mayonnaise

**LOCAL SLOW COOKED
BEETROOT SALAD**
with Creamy Goats Cheese, Crispy Filo
Pastry, Cane Syrup and Apple

CHEFS SOUP OF THE DAY
Served with Warm Bread

**PRESSED HAM HOCK TERRINE &
PINEAPPLE**

with Pineapple & Mustard Jam,
Sourdough Croutons and Young
Shoots

TOMATO AND MOZZARELLA

with Aged Balsamic, Rocket
Pesto, Crispy Capers & Basil

MAINS

All mains are served with Crispy Roast Potatoes, Freshly Made Yorkshire Pudding, Slow Braised Spiced Red Cabbage, Crushed Carrot and Celeriac, 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

ROAST LOIN OF PORK
with Crispy Crackling and
Sage and Onion Stuffing

**SUMMER VEGETABLE
RISSOTTO**
with Marinated Cherry
Tomatoes, Goat Cheese
& Black Olive Crumb

CHICKEN BREAST
Served with Pigs in Blankets

PAN ROASTED SALMON
with Tomato Fondue, Pimperade &
Herb

DESSERTS

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

MANGO CHEESECAKE
with Mango Salsa, Crisp Meringue and
Mango & Lime Sorbet

SELECTION OF BRITISH & FRENCH CHEESES
with Apple Chutney, Crackers, Grapes and Celery
(£2.50 Supplement)

SELECTION OF ICE CREAM & SORBETS
with Crisp Meringue

BOURBON STICKY TOFFEE PUDDING
with Rich Bourbon Toffee Sauce, Salted
Caramel Ice Cream & Cinder Toffee

VALHRONA CHOCOLATE SLICE
with, Chocolate Tuille, Hazelnut & Popcorn 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.*



www.branchesrestaurant.co.uk