

Sunday Lunch

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

STARTERS

RICH CHICKEN LIVER PATE
with Caramelised Onion Chutney,
Truffle & Toasted Brioche

CHEFS SOUP OF THE DAY
Served with Warm Bread

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

CRISPY BELLY PORK & BLACK PUDDING
with Soft Poached Hens Egg, Honey & Mustard
Dressing & Celeriac Remoulade

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

CHICKEN BREAST
Served with Pigs in Blankets

**BUTTERNUT SQUASH
RISSOTTO**
with Sauteed Wild
Mushrooms, Crispy sage
& Parmesan

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

ROASTED BASS
with Crayfish, Mussels & White Wine
Cream Sauce

DESSERTS

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

BLACKBERRY & FIG CHEESECAKE
with Crisp Meringue and Blackberry Sorbet

SELECTION OF BRITISH & FRENCH CHEESES
with Apple Chutney, Crackers, Grapes and Celery
(£3.50 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 Praline 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