### THE SIR THOMAS

#### **SUNDAY LUNCH**

ONE COURSE - £17.95 TWO COURSES - £21.95 THREE COURSES - £25.95

#### **STARTERS**

Chilli and ginger prawns on sourdough toast (gf\*)

Black pudding cake, poached egg, pancetta with pepper sauce (gf)

Salt and pepper calamari with Asian kale (gf)

Basil & tomato bruschetta (ve, gf\*)

#### MAIN COURSES

ALL MAINS ARE SERVED WITH YORKSHIRE PUDDING, GARLIC & SAGE ROAST POTATOES, TENDERSTEM BROCCOLI, ROASTED CARROT, BRAISED RED CABBAGE, SAGE & PARMESAN STUFFING, YORKSHIRE PUDDING & BEEF GRAVY (VE)

Honey Mustard Glazed Ham (Gf)
Tarragon Braised Beef (Gf)
Garlic And Herb Chicken Supreme (Gf)
Cucumber And Walnut Wellington (Ve)

#### **PUDDINGS**

Sticky Toffee Pudding, Vanilla Ice Cream, Butterscotch Sauce (gf\*)

Billionaire Cheesecake, Sesame Tuille, Raspberry Cream

Vegan Chocolate Fudge Cake (gf, ve)

Trio Of Tropical Sorbets, Passion Fruit Puree (ve, gf)

## THIRSTY? COURSE YOU ARE! PLEASE SEE OUR DRINKS MENU FOR OUR FULL SELECTION OF DRINKS INCLUDING COCKTAILS, SPRITZ, SANGRIA, WINES AND SPIRITS!

DID YOU KNOW WE CAN BE HIRED OUT FOR PARTIES AND EVENTS? ASK ONE OF THE TEAM FOR MORE INFORMATION OR VISIT OUR WEBSITE!

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Please advise your server of any requirements.







# THE SIR THOMAS SUNDAY ROAST