



SHEENE MILL

## Great British Sunday Lunch Menu

Sunday 15<sup>th</sup> April 2018

### Starters

King prawn 'cocktail', compressed baby gem, heritage tomatoes <sup>GF</sup>

Butternut squash velouté, sage, walnuts <sup>GF V</sup>

Ham hock pressing, wild honey piccalilli, Granny Smith <sup>GF</sup>

Traditional Scottish smoked salmon <sup>GFO</sup>

Quinoa salad, beetroot, pomegranate, grilled halloumi <sup>GF V</sup>

### Mains

Bury Lane Farm 28 day aged rib of beef, roast gravy <sup>GFO</sup>

Slow cooked shoulder of lamb, bubble & squeak <sup>GFO</sup>

Corn fed free range chicken breast, sage & onion stuffing, Madeira sauce <sup>GFO</sup>

Tomato & herb nut roast <sup>V</sup>

*All served with roast potatoes, Yorkshire pudding, seasonal vegetables, roasting jus*

Beer battered cod fillet, duck fat chips, crushed peas, pickled onion vinegar 'scraps'

### Desserts

Sticky toffee pudding, clotted cream ice cream, smoked salt, caramel

Treacle tart, honeycomb, vanilla ice cream

Banana Arctic Roll, rum jelly, Bailey's ice cream, toffee

Bread & butter pudding, apricot marmalade, custard ice cream

English cheeses, homemade chutney, grapes, organic crackers <sup>GFO</sup>

2 Courses £28.95

3 Courses £32.95

Half roast options available for children for £13.95 (12 years and under)

V Vegetarian - VO Available as Vegetarian on request – GF Gluten Free – GFO Available as Gluten Free on request  
Some of our dishes may contain nuts. We do not use genetically modified food products. Allergen information is available on request.  
Please notify us of any food allergies. All of our prices include VAT. An optional service charge of 10% will be added to your bill.

