

# SUNDAY LUNCH MENU

1776  
Mapplewell

## TO START

### SOUP OF THE DAY

ARTISAN BREAD ROLL AND BUTTER

### HAM HOCK

AVOCADO, MIXED LEAVES, PICKLED SHIMEJI AND BLOOD ORANGE  
DRESSING

### YORKSHIRE PUDDINGS

WITH AN ONION GRAVY

### OVEN BAKED KING PRAWNS & CHORIZO

CHORIZO, WHITE WINE, ONIONS AND GARLIC

### CREAMY BURRATA

CREAMY GRILLED ASPARAGUS, PICKLED SHALLOTS, HARISSA AND DUKKAH

## THE MAIN EVENT

### TRADITIONAL SUNDAY ROAST

A CHOICE OF EITHER SIRLOIN OF BEEF, HONEY ROASTED GAMMON, TURKEY BREAST OR ROAST PORK  
ALL ROASTS ARE SERVED WITH YORKSHIRE PUDDING, ROASTED AND CREAMY MASHED POTATOES,  
BUTTERED SEASONAL VEGETABLES AND A RICH BEEF GRAVY

### STEAK & NAILMAKER ALE PIE

TOPPED WITH SHORTCRUST PASTRY, SERVED WITH A CHOICE OF POTATOES, GARDEN / MUSHY PEAS OR  
BUTTERED SEASONAL VEGETABLES

### FISH & CHIPS

FRESH FILLET OF HADDOCK IN NAILMAKER BEER BATTER WITH HOMEMADE CHIPS,  
A CHOICE OF GARDEN / MUSHY PEAS AND CURRY / TARTARE SAUCE

### STOUT BRAISED OX CHEEK

ROASTED ROOT VEGETABLES AND CREAMY MASHED POTATOES

### MORROCCAN CHICKPEA & VEGETABLE TAGINE

CHICKPEAS, AUBERGINE, PEPPERS AND TOMATOES IN AN AROMATIC STEW SERVED WITH HERBY  
COUS COUS AND FLATBREAD. GARNISHED WITH TOASTED ALMONDS

## DESSERTS

### WARM CHOCOLATE BROWNIE

MINT CHOCOLATE CHIP ICE CREAM

### SWEET CHEESE PARFAIT

MACERATED PINEAPPLE AND COCONUT MACARON

### BAKED WHITE CHOCOLATE & PISTACHIO CHEESECAKE

BISCUIT BASE, WHITE CHOCOLATE SAUCE, TOASTED PISTACHIOS AND VANILLA ICE CREAM

### RHUBARB & GINGER SPONGE

RHUBARB JAM AND A CHOICE OF VANILLA ICE CREAM, POURING CREAM OR HOMEMADE CUSTARD

### CHERRY BAKEWELL TART

CLASSIC FRANGIPANE, CHERRY JAM AND FLAKED ALMONDS

### CHEESEBOARD

TRUFFLED BRIE, VINTAGE RED LEICESTER, VINTAGE CHEDDAR AND STILTON CHEESE, HONEY TOASTED  
WALNUTS, CELERY, HOMEMADE CHUTNEY, BUTTER AND SELECTION OF BISCUITS  
FOR 1 (£2 SUPPLEMENT)

2 COURSES - £28

3 COURSES - £34

