

# SUNDAY LUNCH MENU

1776  
Mapplewell

## TO START

### SOUP OF THE DAY

ARTISAN BREAD ROLL AND BUTTER

### YORKSHIRE PUDDINGS

SERVED WITH ONION GRAVY

### PAN FRIED PIGEON BREAST

PANCETTA ROSTI, WILTED SPINACH AND RED WINE JUS

### CRISPY BABY SQUID

ASIAN SALAD, WATERMELON RELISH AND LIME AIOLI

### CREAMY GARLIC WILD MUSHROOMS

WILD MUSHROOMS IN A CREAM AND GARLIC WHITE WINE SAUCE ON  
TOASTED ROMANA CIABATTA

## THE MAIN EVENT

### TRADITIONAL SUNDAY ROAST

A CHOICE OF EITHER SIRLOIN OF BEEF, HONEY ROASTED GAMMON, TURKEY BREAST OR ROAST LAMB.  
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

### GLAZED BLADE OF BEEF

HORSERADISH MASHED POTATOES, BRAISED SHALLOTS, BUTTERED SPINACH WITH A PORT AND RED WINE SAUCE

### GIGANTES PLAKI

GREEK BAKED BUTTER BEANS IN A RICH TOMATO SAUCE. SAUTÉED POTATOES, A ROCKET,  
BEETROOT, WALNUT, FETA AND BALSAMIC DRESSED SALAD WITH A TOASTED ARTISAN FLATBREAD

## DESSERTS

### WARM CHOCOLATE MILLIONAIRE'S BROWNIE

CARAMEL SAUCE, SHORTBREAD CRUMB AND SALTED CARAMEL ICE CREAM

### PEACH & MATCHA TEA SPONGE

SERVED WITH CUSTARD OR ICE CREAM

### STRAWBERRY BAKED ALASKA

FRESH STRAWBERRIES, STRAWBERRY ICE CREAM AND STRAWBERRY COULIS

### BAKED OREO & WHITE CHOCOLATE CHEESECAKE

BISCUIT BASE, CRUSHED OREOS, WHITE CHOCOLATE SAUCE AND VANILLA ICE CREAM

### ORANGE & TREACLE TART

SERVED WITH CLOTTED CREAM

### 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

