

SUNDAY LUNCH MENU

1776
Mapplewell

TO START

SOUP OF THE DAY

ARTISAN BREAD ROLL AND BUTTER

YORKSHIRE PUDDINGS

SERVED WITH ONION GRAVY

DUCK SPRING ROLL

PULLED DUCK & CHARRED CORN SPRING ROLL, ASIAN SALAD AND A
HOISIN DIPPING SAUCE

CRISPY PANKO TIGER PRAWNS

DRESSED SALAD AND SWEET CHILLI DIPPING SAUCE

BANG BANG CAULIFLOWER

TEMPURA BATTERED CAULIFLOWER, TOSSED IN BANG BANG SAUCE
AND SERVED WITH ASIAN SALAD

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

CLASSIC BEEF BOURGUIGNON

ONIONS, MUSHROOMS, BACON, COLCANNON MASHED POTATOES AND ROASTED CARROTS

LENTIL & VEGETABLE COTTAGE PIE

TOPPED WITH CHEESY MASHED POTATOES AND SERVED WITH BUTTERED SEASONAL VEGETABLES

DESSERTS

WARM CHOCOLATE BISCOFF BROWNIE

BISCOFF CRUMB AND VANILLA ICE CREAM

JAM ROLY POLY

SUET PASTRY, STRAWBERRY JAM AND HOMEMADE CUSTARD

TOASTED MARSHMALLOW

MACERATED MANGO, PISTACHIO, PASSIONFRUIT AND MANGO SORBET

BAKED GINGERBREAD CHEESECAKE

VANILLA ICE CREAM OR POURING CREAM

PEAR BOURDALOUE TART

FRANGIPANE AND POACHED PEARS

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

FOR ALLERGEN OR INTOLERANCE INFORMATION, PLEASE SCAN THE QR CODE.
PLEASE NOTE THAT ALTHOUGH WE WORK TO THE HIGHEST POSSIBLE PREPARATION STANDARDS, WE CANNOT GUARANTEE THAT OUR DISHES ARE 100% ALLERGEN FREE.

