Sunday Lunch Menu

1776 Mapplewell

To Start

Soup of the Day
Artisan bread roll and butter

Bang Bang Vegetables
Tempura cauliflower, carrot and spring onions tossed in
bang bang sauce, served with asian salad

Yorkshire Puddings
With an onion gravy

Salt & Pepper King Prawns
Asian salad and a sweet chilli dipping sauce

Pan Roast Partridge
Creamed celeriac, celeriac crisps and
truffle mushroom ketchup

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

Beef Shin Ossobucco
Slow braised shin of beef in a bourguignon sauce, creamy mashed potatoes, crispy kale and piccolo parsnips

Lentil & Vegetable Bolognese
puy lentils and vegetables braised in red wine on rigatoni pasta
served with toasted garlic bread and parmesan

Desserts

Warm 'Snickers' Brownie
Peanut brittle, caramel sauce and vanilla ice cream

Miso Sticky Toffee Pudding
Caramelised bananas, vanilla ice cream or custard

Iced Coffee Parfait
Chocolate genoise, peanut crunch and baileys

Honey & Fennel Crème Brûlée
Fennel seeds and stollen biscotti

Lemon & Passionfruit Tart
Exotic fruit salsa and meringue

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 - £26 3 COURSES - £32

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.