

SUNDAY LUNCH MENU

1776
Mapplewell

TO START

SOUP OF THE DAY

A WARM CRUSTY ROLL

ROAST PIGEON BREAST

ON CREAMY WILD MUSHROOMS WITH DRESSED RADDICCHIO

YORKSHIRE PUDDINGS

WITH AN ONION GRAVY

SALT & PEPPER KING PRAWNS

DRESSED SALAD AND SWEET CHILLI DIPPING SAUCE

WILD GARLIC MUSHROOMS

SAUTÉED WILD MUSHROOMS IN A CREAMY GARLIC SAUCE
SERVED ON A TOASTED ROMANA CIABATTA

THE MAIN EVENT

TRADITIONAL SUNDAY ROAST

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

STEAK & NAILMAKER ALE PIE

HOMEMADE STEAK AND ALE PIE TOPPED WITH SHORTCRUST PASTRY SERVED WITH A CHOICE OF POTATOES,
GARDEN / MUSHY PEAS OR SEASONAL VEGETABLES

HADDOCK & CHIPS

NAILMAKER BEER BATTERED FRESH FILLET OF HADDOCK, CHIPS, MUSHY PEAS AND TARTARE SAUCE

VEGETABLE KATSU CURRY

WITH AUBERGINE, SWEET POTATO, ASIAN SALAD AND AROMATIC RICE

PORK TENDERLOIN

CRUSHED NEW POTATOES, MUSTARD AND HERBS, SPICY SIRACHA GREEN BEANS

TO FINISH

BAKED BUENO CHEESECAKE

HOMEMADE AMERICAN STYLE BAKED CHEESECAKE, SERVED WITH VANILLA ICE CREAM

CINNAMON BRÛLÉE

STEWED PLUMS AND SABLE BISCUIT

STRAWBERRY HONEYCOMB SWEET CHEESE PARFAIT

HONEY TUILE AND CARAMEL HONEYCOMB ICE CREAM

WARM CHOCOLATE BROWNIE

SERVED WITH STRAWBERRY AND YUZU ICE CREAM

CLASSIC TREACLE SPONGE

SERVED WITH A CHOICE OF HOMEMADE CUSTARD, CREAM OR ICE 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 - £22

3 COURSES - £27

WEIGHTS ARE APPROXIMATE BEFORE COOKING

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