

SUNDAY LUNCH MENU

1776
Mapplewell

TO START

SOUP OF THE DAY

ARTISAN BREAD ROLL AND BUTTER

WILD MUSHROOM RAREBIT

WILD MUSHROOMS, CARAMELISED HENDERSON'S ONIONS TOPPED WITH CHEDDAR CHEESE SERVED ON TOASTED ROMANA CIABATTA

YORKSHIRE PUDDINGS

WITH AN ONION GRAVY

BAKED KING PRAWNS & FETA

BAKED KING PRAWNS & FETA CHEESE IN A RICH TOMATO RAGU WITH TOASTED GARLIC BREAD

PAN ROAST PIGEON BREAST

WILTED SPINACH, RED WINE AND ONION JUS TOPPED WITH POMMES PAILLE

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 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

BEER BATTERED HADDOCK FILLET

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

ROAST PORK FILLET

PORK FILLET WRAPPED IN SERANO HAM, WILD MUSHROOM RISOTTO, GRILLED BABY LEEKS AND A RED WINE JUS

MEXICAN MIXED BEAN CHILLI

FIVE BEAN MEXICAN CHILLI, SERVED WITH AROMATIC RICE AND A GARLIC ARTISAN FLATBREAD

DESSERTS

GINGER SPONGE

WITH HOMEMADE CUSTARD

BANOFFEE PIE

MARINATED BANANAS, WHIPPED CREAM, BUTTER BISCUIT AND CARAMEL SAUCE

LEMON CURD BAKED CHEESECAKE

RASPBERRY SORBET

ROCKY ROAD BROWNIE

MARSHMALLOW, VANILLA ICE CREAM AND CHOCOLATE SAUCE

TONKA BEAN PANNACOTTA

ORANGE AND HAZELNUT SABLE & ORANGE SEGMENTS

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.

