



Sunday Lunch

Rowley manor

2 courses £22 - 3 Courses £26



Starters

Soup of the day- crusty roll {ask server for today's soup} [GFO]

Tempura purple & white sprouting broccoli – homemade sweet chilli

Ham hock terrine – piccalilli puree – rocket salad - croutes [GFO]

Baked Capricorn goats cheese – red onion relish – truffled ciabatta [GFO]

King prawn thermidor – almond crumb – warm ciabatta (GFO)

Main Course

Choice of roast beef forerib - belly pork - chicken supreme – nut roast - rolled lamb leg (£4 sup)

All served with roast potatoes – creamy mashed potatoes – apricot stuffing – sweet red cabbage - honey roasted carrots – sprouting broccoli – Yorkshire pudding – gravy (GFO)

Sides

Cauliflower cheese £3.50 – Creamed leeks £3.50 – Mashed potatoes £3 – Vegetables £3 Roast potatoes £3

Desserts

White chocolate & raspberry crème brulee- shortbread [GF]

Rhubarb, apple & ginger crumble – custard or ice cream

Chocolate brownie- cherry sauce- toasted marshmallows- vanilla pod ice cream

Eton mess – fresh strawberry's & raspberry's – meringue – berry compote – Chantilly cream (GF)



If there are any allergies or dietary requirements, please let a member of staff know when ordering