# Sunday Lunch

ONE COURSE £14.95 | TWO COURSES £20.95 | THREE COURSES £23.95

## **STARTERS**

## CHEF'S SOUP OF THE DAY

Served with Warm Bread

## LOCAL SLOW COOKED BEETROOT SALAD

with Creamy Goats Cheese, Crispy Filo Pastry, Cane Syrup and Apple

## RICH CHICKEN LIVER AND MUSHROOM PATE

with Black Truffle Dressing, Toasted Brioche, Caramelized Onion Chutney and Young Shoots

## MARKET SEAFOOD FISHCAKE

with Pea & Shallot Salad and Lemon Mayonnaise

## STEAMED SHETLAND MUSSELS

With White Wine, Garlic and Parsley Cream

## **MAINS**

All mains are served with Crispy Roast Potatoes, Freshly Made Yorkshire Pudding, Slow Braised Spiced Red Cabbage, Crushed Carrot and Swede, Cauliflower Cheese and Seasonal Vegetables

#### **ROASTED SIRLOIN OF BEEF**

from Waterford Farm, Aged for a Minimum of 28 Days and Served Pink or Well Done

## YORKSHIRE BARN REARED CHICKEN BREAST

Served with Pigs in Blankets

# ROAST LOIN OF WELSH BLACK PORK

with Crispy Crackling and Sage and Onion Stuffing

## RED WINE BRAISED BEEF FEATHERBLADE

Served with all the Trimmings

# HAND MADE RICOTTA AND LEMON CARAMELLE PASTA

WITH Pea Velute, Spring Greens, Watercress & Black Olive Crumb

## **DESSERTS**

All our desserts are made in house by our talented pastry chef purely for your pleasure and enjoyment, so enjoy one or two...

## LEMON AND LIME CHEESECAKE

with Mint White Chocolate Ganache, Crispy Meringue and Mojito Sorbet

## SELECTION OF BRITISH & REGIONAL CHEESES

with Apple Chutney, Crackers, Grapes and Celery (£2.50 Supplement)

## **BOURBON STICKY TOFFEE PUDDING**

with Salted Caramel Ice Cream & Cinder Toffee

## DOUBLE CHOCOLATE BROWNIE

with Amarena Cherry Ice Cream

## BANANA PANNACOTTA

With Salted Caramel Sauce, Marcona Almond Brittle, Caramel Popcorn and Vanilla Ice-Cream

Subject to change.

Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.



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