

the **ewe & lamb**

Sunday Specials

Starters

Pan seared scallops £12.50
Black pudding rosti, ham hock bon bon, sauteed peas, broad beans & nduja, pea puree, cider jus

Sunday roasts

Roast Topside of beef (served pink) (GFO) £20.00
served with Yorkshire pudding

Tender pork belly (GFO) £19.00
served with cranberry & sausage meat stuffing, confit pork & black pudding croquette & crackling

Roast breast of local chicken (GFO) £19.00
served with pigs in blanket and cranberry & sausage meat stuffing

Portobello mushroom, brie, £17.00
caramelised red onion wellington

Add cauliflower cheese £2.50

(All served with roast potatoes, braised red cabbage, crushed swede, honey glazed parsnip, seasonal greens & gravy)

Mains

Duo of duck £26.00
Pan roasted duck breast, confit duck leg croquette, celeriac dauphinoise potatoes, shredded savoy cabbage & pancetta, spiced date ketchup, blackberry & port jus

Grilled swordfish steak "nicoise" £20.00
Minted baby potatoes, heirloom tomatoes, soft boiled hens egg, mustard dressed French beans, black olive tapenade, anchovies

Desserts

Sticky toffee & cappuccino baked Alaska £8.00
Salted caramel sauce, pecan crumb

Caramelised pear tarte tatin £8.00
With biscotti ice cream, almond brittle

This Menu is subject to change without notice

(If you have any concerns about the presence of allergens, please speak to a member of staff)