

1/53 great food

SAMPLE SUNDAY LUNCH MENU

STARTERS

Pan Seared Scallops, Pea Puree, Crispy Chorizo, Pea Shoots (gf*)	13
Roasted Duck Breast, Poached Rhubarb, Pak Choi, Jus (gf*)	12
Tempura Cauliflower Bites, Honey & Sesame Glaze, Spicy Asian Slaw $^{(v^*)(gf^*)}$	9
Beetroot Tartare, Goats Cheese, Toasted Walnuts, Endive (gf*)	10
Charred White Peach, Parma Ham, Burrata & Spring Onion Salad (available without Parma Ham*)(gf*)	10
Pan Roasted Monkfish, Charred Corn & Tomato Salad, Miso Corn Puree (gf*)	12

MAIN COURSES

Roast Dinner Roast Sirloin of Beef - £22 Roast Pork Loin & Crackling - £20 Chicken Breast - £19 Vegetarian Sausages - £18 Yorkshire Pudding, Creamed Potato, Roasted Carrot, Buttered Greens, Roast Potatoes & Gravy, Cauliflower Cheese^(gf*) **Blacksmiths Trio of Roasts** Roast Sirloin of Beef, Roast Chicken, Pork Loin & Crackling, Yorkshire Pudding, Creamed 23 Potato, Roasted Carrot, Buttered Greens, Roast Potatoes & Gravy, Cauliflower Cheese(gf*) Add a Side of- Cauliflower Cheese | Sausage & Sage Stuffing | 5 Seasonal Greens | Honey Roasted Carrots Slow Braised Tandoori Lamb Curry, Steamed Rice, Poppadom (gf*) 24 Pan Roasted Salmon Fillet, Pea & Leek Risotto, Micro Herb Salad 21 60z Beef Burger, Gem Lettuce, Beef Tomato, Bacon, Cheese, Burger Relish, French Fries, 17 Onion Rings, Coleslaw (gf*) Halloumi Burger with Chilli Jam also available (v*) Creamy Garlic Wild Mushroom Tagliatelle, Parmesan (v*) 18 Pan Fried Haddock Fillet, Sauteed Potatoes, Buttered Rainbow Chard, 21 Lemon & Caper Sauce (gf*) 8oz Dry Aged Fillet Steak, Triple Cooked Chips, Roasted Mushroom & Tomatoes, Green 32

Beans, Peppercorn or Stilton Sauce (gf*)