

## SUNDAY SET MENU

**2 COURSES £23.95 / 3 COURSES £28.95**

### STARTERS

**SOUP OF THE DAY (V) (GF)**

Toasted sourdough

**ATLANTIC PRAWN COCKTAIL (GF)**

Smokey gin Marie Rose sauce, baby gem lettuce, sun blushed tomato salsa, lemon wedge

**CHICKEN LIVER & WHISKY PARFAIT**

Seasonal chutney, toasted ciapanini, dressed mixed leaf salad

**CREAMY GARLIC MUSHROOMS (V) (GF)**

Toasted sourdough bread, balsamic glaze

### Mains

**SLOW ROASTED TOPSIDE OF BEEF**

Goose fat garlic & herb roasted potatoes, creamed potatoes, honey roasted carrot & parsnip, seasonal mixed greens, Yorkshire pudding, side of house gravy

**SLOW ROASTED LEG OF LAMB (£2 SUPPLEMENT)**

Goose fat garlic & herb roasted potatoes, creamed potatoes, honey roasted carrot & parsnip, seasonal mixed greens, Yorkshire pudding, side of house gravy

**HERB RUBBED ROLLED PORK BELLY**

Goose fat garlic & herb roasted potatoes, creamed potatoes, honey roasted carrot & parsnip, seasonal mixed greens, Yorkshire pudding, side of house gravy

**SKIN ON BRINED CHICKEN BREAST**

Goose fat garlic & herb roasted potatoes, creamed potatoes, honey roasted carrot & parsnip, seasonal mixed greens, Yorkshire pudding, side of house gravy

**NUT ROAST (V) (VE)**

Roast potatoes, sweet potato mash, seasonal vegetables, vegan gravy

### DESSERTS

**OLD BELL INN CLASSIC STICKY TOFFEE PUDDING**

Butterscotch sauce, served with either custard, cream or ice cream

**LEMON & LIME CHEESECAKE**

Lemon gel, whipped cream

**CRUMBLE OF THE DAY**

Served with either custard, cream or ice cream

**SELECTION OF ICE CREAMS**

Served over shortbread crumb, finished with either strawberry coulis, chocolate sauce, raspberry coulis

### SIDE ORDERS & EXTRAS

**CREAMY CAULIFLOWER CHEESE**

**FOR 1 £3.95 FOR 2 £5.95**

**SAGE, ONION & SAUSAGE MEAT STUFFING, ROASTED PIGS IN BLANKETS**

**£4.95**

**YORKSHIRE PUDDING**

**£1.00**

**HERB ROASTED GOOSE FAT POTATOES**

**£4.95**

**SLICE OF BEEF £2.00 / SLICE OF LAMB £2.50 / SLICE OF BELLY PORK £2.00**