

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

CONFIT CHERRY TOMATOES
Marinated Buffalo Mozzarella, Rocket Pesto, Cold
Pressed Extra Virgin Olive Oil & Crispy Capers

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 Served
with Sage and Onion Stuffing

**WILD MUSHROOM AND TRUFFLE
SPELT BARLEY RISOTTO**
with Parmesan Tuile, Pine Nuts and Watercress

DESSERTS

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

VERY BERRY CHEESECAKE
with White Chocolate Ganache, Fresh
Berries and Berry Sorbet

SELECTION OF BRITISH & REGIONAL CHEESES
with Apple Chutney, Crackers, Grapes and Celery
(£2.50 Supplement)

LEMON TART
with Meringue, Lemon Curd & Raspberry
Sorbet

**RICH DARK CHOCOLATE & HAZELNUT
PRALINE PAVE**
with Amarena Cherry Ice Cream

BOURBON STICKY TOFFEE PUDDING
with Salted Caramel Ice Cream & Cinder
Toffee

*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.*



www.branchesrestaurant.co.uk