

Sunday Lunch

ONE COURSE £14.95 | TWO COURSES £22.95 | THREE COURSES £25.95

STARTERS

CHEFS 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

NORTH SEA FISHCAKE
with Pea & Shallot Salsa, with Lemon
Mayonnaise

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

SPRING VEGETABLES SPELT RISOTTO
With Confit Cherry Tomatoes, Golden Cross
Goat Cheese & 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 & LIME CHEESECAKE
with White Chocolate Ganache,
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

*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