

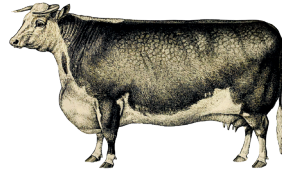
NIBBLES

Homemade Pork Crackling £7

With apple sauce (GF)

Marinated Mixed Olives £7

In garlic, herb & olive oil marinade,
served with toasted bread (V)



Available
Sunday
12-8pm

The Fat Heifer

Sunday Lunch

MENU

I Course £19 (Main) 2 Courses £24 (Starter & Main or Main & Dessert) 3 Courses £29 (Starter, Main & Dessert)

STARTERS

Soup of the Day

Served with toasted ciabatta & butter (VO, GFO)

Classic Prawn Cocktail

Atlantic prawns smothered in a creamy marie rose sauce,
served on top of shredded lettuce and brown bread (GFO)

Creamy Garlic Mushrooms

Served with toasted ciabatta & salad (V, GFO)

Slow Braised Hot Pulled Brisket & Horseradish Remoulade

Served with toasted bread (GFO)

MAINS

Home Reared Roast Beef

Served in rich gravy (GFO)

Home Reared Roast Pork

Served in rich gravy (GFO)

Roast Chicken

Succulent chicken breast (GFO)

Cajun Spice Potatoe Roulade

Served with hand cut chips and gravy (V, VE, GF)

Mushroom and Cranberry Wellington

Served with creamy mash, seasonal vegetables & gravy (V)

DESSERTS

Chocolate Brownie

Served warm with vanilla ice cream (GFO)

Sticky Toffee Pudding

Served warm with custard

Cheesecake of the Week

Homemade cheesecake served with cream

Ice Cream (2 Scoops)

Choose from a selection of flavours: Double Chocolate,
Vanilla, Strawberry & Salted Caramel

CHILDREN'S SUNDAY LUNCH

£7.50

Or choose from our
Children's Menu
Please ask for details

All mains are served with
creamy mash potatoes,
roast potatoes, seasonal
vegetables, Yorkshire
Pudding and gravy

Add
Cauliflower Cheese (V)
£4.50

OUR MAIN MENU IS ALSO AVAILABLE

V - Vegetarian, VE - Vegan, GFO - Gluten free option available, GF - Gluten free, VEO - Vegan option available, F - Fish, C - Crustaceans
Please inform a member of staff if you have any allergies