STANTON MANOR

SUNDAY LUNCH MENU

One course for £18.50 - Two courses for £25.00 - Three courses for £28.00

STARTERS Chef's Homemade Soup (Ve) Roasted Pumpkin Croquettes (Ve) Chimichurri salsa, toasted pumpkin seeds and Warmed sourdough Allergens: Gluten baby leaf salad Allergens: Gluten / Egg / Soya Soft Centred Scotch Egg **Fishcakes** Homemade piccalilli and a baby leaf salad Allergens: Gluten / Egg / Dairy / Soya / Sulphites Pickled cucumber salad and a tomato and red onion salsa Allergens: Fish / Crustaceans / Molluscs / Sova / Gluten / Egg / Dairy MAINS Roast Pork Loin 12 Hour Roasted Sirloin (Served Pink) Apple puree, rosemary & garlic roast potatoes, Buttery Mash, Rosemary & garlic roast potatoes, Yorkshire pudding, cider, and Yorkshire pudding, horseradish crushed carrots and maple jus grais Allergens: Gluten / Egg / Dairy / Sulphites / Celery Allergens: Gluten / Egg / Dairy / Sulphites / Celery Wild Mushroom and Butternut Squash Wellington Pan Seared Sea Bream Green beans, baby turnips and a red wine and sage Creamy orzo. Devon crab. chervil. garden reduction peas served with a roasted red pepper pesto and Allergens: Gluten / Sulphites tempura kale Allergens: Gluten / Crustaceans / Egg / Dairy / Molluscs / Mustard / Sova *All roasts come with a selection of chef's vegetables* DESSERTS

Honey and Lavender Infused Rice Pudding (Ve) (GF)

Roasted pistachios, berries, raspberry sorbet Allergens: Nuts

Winter Berry Trifle

Advocaat custard, red currant jelly, disaronno sponge, Chantilly cream and bee pollen

Allergens: Gluten / Egg / Dairy / Soya / Nuts

Plum and Blackberry Crumble (Ve)

Toasted almonds, vanilla ice cream Allergens: Gluten / Soya / Nuts

Ooya / Nuis

Selection of Ice Cream and Sorbet Served with fresh berries

Please let our team know of any allergies or dietary requirements. Please note that a 10% service charge will be added to the total bill. Thank you for your custom.