



THE WHICHCOTE ARMS

SUNDAY LUNCH SAMPLE MENU

One course **18** Two courses **23** Three courses **28** *children 1/2 price*

WHILE YOU WAIT

Homemade bread selection, chestnut butter + **5**

STARTERS

Leek and potato soup, homemade loaf (v)

Tomato, mozzarella and pesto salad (v)(gf)

Citrus cured Chalk Stream trout, celeriac remoulade, pickled beetroot (gf)

Chicken liver parfait, pear and cranberry chutney, toasted sourdough

MAINS

Roast rump of 30-day dry-aged beef

Corner Farm free range pork loin, bramley apple sauce

Slow-roasted Gelston Farm lamb shoulder

All above GF without a yorkshire pudding

All served with beef fat roast potatoes, Yorkshire pudding, crushed roots, braised red cabbage, steamed kale, roasting gravy

Butternut and beetroot Wellington, rapeseed roasted potatoes, Yorkshire pudding, crushed roots, braised red cabbage, steamed kale, vegetarian gravy (v)(veo)

Lemon baked seabass, pickled fennel and pomegranate salad (gf)

SIDES **4.5**

Cauliflower cheese (v)

Beef fat roast potatoes

Garden greens (v)

Yorkshire pudding and gravy (vo)

PUDDINGS

Dennetts' ice cream and sorbet (v)(veo)

Mulled wine poached pear, chestnut granola (ve)(gf)

Sticky toffee pudding, miso caramel, vanilla ice cream (v)

Cranberry & almond frangipane, lemon sorbet (v)

Dark chocolate delice, coffee ice cream, honeycomb (v)(gf)

Cote Hill cheeseboard + **3**

Cote Hill Lincolnshire cheese selection, ale chutney, Thomas Fudge crackers (v)