

The Wycliffe | Sunday Lunch Menu £25

Pre-Starter

Soup of the day

Starters

Duo of melon with redcurrant jelly (GF)

Ham hock terrine with homemade piccalilli & toast

Grilled goat's cheese served with blackcurrant compote & rocket salad (GF)

Smoked salmon, brown bread and butter with sweet pickled beetroot

Mains

Traditional roast sirloin of beef with Yorkshire pudding, served with pan gravy and roast potatoes

Chicken breast, bacon, baby onions, mushrooms, red wine & roast potatoes (GF)

Sea bass served with salsa verde & new potatoes (GF)

4-hour slow roast British lamb shank served with red wine gravy & roast potatoes (GF)

Escalope of veal with sage butter sauce & roast potatoes (GF)

Rosemary infused polenta topped with roasted vegetables & sautéed spinach (Vegan & GF)

All mains are served with a side of vegetables of the day

Sweets

Chocolate orange brownie with Rocher ice-cream

Polenta cake, mascarpone mousse, honey & blackcurrant sorbet (GF)

Carrot cake cheesecake, walnuts & sugar glazed carrot

French pear tart with almond frangipane, topped with Italian meringue and crème anglaise.

Rhubarb crumble with vanilla ice-cream

Cheeseboard: shepherds purse Yorkshire blue, Cornish brie and Taw Valley extra mature cheddar

3 scoops of ice-cream: vanilla, Rocher, strawberry

GF = Gluten Free

*Please advise a member of the waiting team if you have any allergies.
For tables of 10 or more, a 10% discretionary service charge will apply.*