

# The Wycliffe | Sunday Lunch Menu £25

## Pre-Starter

Soup of the day

## Starters

Melon with summer fruits and mint syrup (GF) (Vegan)

Farmhouse pate, Cumberland sauce, toasted soda bread

Garlic mushrooms, served on date & walnut toast with a white bean & olive oil crush (Vegan)

Home cured salmon, sweet pickled cucumber, soda bread & cucumber sorbet

## Mains

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

Chicken breast, sage & onion tart, Madeira gravy & roast potatoes

Sea bass drizzled with basil oil & new potatoes (GF)

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

Escalope of pork fillet, bread crumbed, served with peach and chipotle salsa & roast potatoes

Aubergine filo pastry tart accompanied by new potatoes (Vegan)

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

## Sweets

Dark chocolate & black cherry tiramisu (V)

Chocolate orange brownie with Rocher ice-cream (V)

Polenta Cake, mascarpone mousse, honey, blackcurrant sorbet (GF) (V)

Apricot brandy cheesecake, poached peach & apricot compote (V)

Apple crumble with Vanilla ice cream

Crème brûlée, raspberry curd and dehydrated meringue (V)

Trio of cheese and biscuits with homemade apple and onion chutney (V)

3 scoops of ice cream: strawberry, vanilla, Rocher (V)

GF=GLUTEN FREE      V=VEGETARIAN

Please advise a member of the waiting team if you have any allergies.  
For tables of 10 or more, a 10% discretionary service charge is added to the bill.