
THE WYCLIFFE | SUNDAY LUNCH MENU | SERVED 12:30 - 7PM

ITALIAN FOCACCIA £3

Homemade focaccia with sea salt, olive oil and rosemary

STARTERS £6

Soup of the day, rosemary scone (V)

Farmhouse pate, cumberland sauce, toasted brioche

Prawn cocktail, marie rose sauce, lettuce, paprika, lemon

Smashed avocado on sourdough, chopped tomatoes, lemon juice & chili (VEGAN)

Calamari fritti, aioli, lemon

MAINS £15

Roast Sirloin of beef, pan gravy, Yorkshire pudding & roast potatoes

Roast pork, pan gravy, Yorkshire pudding & roast potatoes

Pan roast chicken breast, pan gravy, Yorkshire pudding & roast potatoes

Slow roast British lamb shank, pan gravy, Yorkshire pudding & roast potatoes

Grilled fillet of sea bass, vine cherry tomatoes, lemon wedge & new potatoes

Butternut & spinach wellington, kale pesto, tomato sauce, cherry tomatoes & new potatoes (VEGAN)

ALL MAIN ITEMS ARE SERVED WITH A SIDE OF, GREEN BEANS, PURPLE SPROUTING BROCCOLI AND SAUTEED SWEET PEPPERS

DESSERTS £6

Peach and blueberry cobbler with passion fruit sorbet (VEGAN)

Chocolate profiteroles with creme patissiere and fresh strawberries

Baked raspberry cheesecake with raspberry coulis and a sprig of thyme

Grilled peach pavlova with mascarpone cream and fresh mint (GF)

Lemon drizzle cake with lemon curd and meringue kisses

Trio of cheese: yorkshire blue, cornish brie, taw valley extra mature cheddar, biscuits, red onion & apple chutney

Three scoops of ice cream: choice of strawberry, vanilla & chocolate (GF)

TEA & COFFEE EXTRA

If you have any queries regarding food allergens please discuss with a member of our team.
(GF = Gluten Free) | (V = Vegetarian)