
THE WYCLIFFE | SUNDAY LUNCH MENU

BREADS £3

Homemade focaccia with sea salt, olive oil and rosemary (VEGAN)

Garlic butter on toasted ciabatta (V)

STARTERS £6

Soup of the day, rosemary scone (V)

Farmhouse pâté, Cumberland sauce, toasted brioche

Prawn cocktail, Marie Rose sauce, lettuce, paprika, lemon, brown bread and butter

Garlic mushrooms on malted sourdough with a white bean and olive oil crush (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 & new potatoes (GF)

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

ALL MAINS ARE SERVED WITH A SIDE OF SEASONAL VEGETABLES WITH NEW POTATOES

DESSERTS £6

Apple & caramel crumble with custard

White chocolate & Baileys cheesecake topped with a macaroon

Pavlova with spiced plums & mascarpone cream (GF)

Poached pear with ginger tart & spiced rum & apple compote (VEGAN)

Chocolate profiteroles with crème patisserie and fresh strawberries

Trio of cheese: Yorkshire blue, Cornish brie, 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)