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## THE WYCLIFFE | SUNDAY LUNCH MENU

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### APERITIF

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Hugo Spritz: Prosecco, Elderflower Cordial & Gin .....	8
Limoncello Spritz: Limoncello, Prosecco & Soda .....	8
Aperol Spritz: Aperol, Prosecco & soda .....	8
Americano: Campari & Martini Rosso topped with Soda .....	8

### ANTIPASTI

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Marinated olives (VEGAN) .....	2.5
Garlic butter on toasted ciabatta (V) .....	3
Homemade focaccia topped with cherry tomatoes (VEGAN) .....	3.5
Bruschetta topped with homemade caponata (V) .....	4

### STARTERS

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Minestrone soup with focaccia (VEGAN) .....	7
Farmhouse pâté, Cumberland sauce, toasted brioche .....	8
Smoked salmon on malted sourdough with guacamole & lime .....	8
Garlic mushrooms on malted sourdough with a white bean and olive oil crush (VEGAN) .....	7
Calamari fritti, aioli, lemon .....	8

### ROASTS £16

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Roast sirloin of beef, pan gravy, Yorkshire pudding, roast potatoes & seasonal vegetables	
Roast pork, pan gravy, Yorkshire pudding & roast potatoes & seasonal vegetables	
Pan roast chicken breast, pan gravy, Yorkshire pudding, roast potatoes & seasonal vegetables	
Slow roast lamb shank, pan gravy, Yorkshire pudding, roast potatoes & seasonal vegetables	

### MAINS

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Fillet of sea bass, tomato relish, roast potatoes & seasonal vegetables (GF) .....	18
Steak Diane: 8oz flattened Sirloin with a Diane sauce, roast potatoes & seasonal vegetables .....	21
Aubergine Parmigiana: Sliced aubergine layered with tomato sauce & cheese (VEGAN) .....	14
Linguine with prawns, green beans, potato, basil pesto and a touch of chilli .....	15

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