
THE WYCLIFFE | SUNDAY LUNCH MENU

APERITIF

Hugo Spritz: Prosecco, Elderflower Cordial & Gin	£9
Bombardino: Advocaat & Courvoisier VS. wamed & topped with whipped cream & cinnamon	£8
Aperol Spritz: Aperol, Prosecco & soda	£9
Baileys Espresso Martini: Espresso, coffee liqueur & Baileys	£8.5

ANTIPASTI

Marinated olives (VEGAN)	£3
Garlic butter on toasted ciabatta (V)	£4
Homemade focaccia topped with cherry tomatoes (VEGAN)	£4
Bruschetta topped with homemade caponata (V)	£4.5

STARTERS

Tuscan white bean & bacon soup	£7
Farmhouse pâté, Cumberland sauce, toasted brioche	£9
Smoked salmon on malted sourdough with guacamole & lime	£9
Sicilian caponata: Fried aubergine, pine nuts, onions, celery & olives with focaccia (VEGAN)	£7
Calamari fritti, aioli, lemon	£9

ROASTS £18

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	
Roast Norfolk turkey, chipolata, parsnip cream, sage & onion stuffing, pan gravy, Yorkshire pudding, roast potatoes & seasonal vegetables	

MAINS

Fillet of sea bass, tomato relish, roast potatoes & seasonal vegetables (GF)	£19
Steak Diane: 8oz flattened Sirloin with a Diane sauce, roast potatoes & seasonal vegetables ...	£22
Roast butternut, rosemary & pine nut risotto (VEGAN)	£15
Linguine with prawns, green beans, potato, basil pesto and a touch of chilli	£15

If you suffer from a food allergy or intolerance, please let the manager know. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. An optional service charge of 10% will be added to tables of 6 or more.