

SUNDAY AT LAIRDS

***THIS IS A SAMPLE MENU AND
SUBJECT TO SEASONAL AND WEEKLY CHANGE***

STARTERS

Chef's Soup of the Day £7
with warm sourdough

Ham Hock Terrine £8 (*gf)
with mustard mayo & pickled red onion

Prawn Cocktail £8
with marie-rose sauce

Goat Cheese Balls £8 (V)
*with red onion marmalade &
fresh rocket*

Black Pudding Bon Bon £7
*with peppercorn sauce
& pancetta crumb*

MAINS

Roast Sirloin of Beef £20
*cooked for 12 hours,
served pink or well done
2 Courses for £24*

Roast Pork Loin £17
*with crackling, black pudding,
Lairds apple puree, sausage meat stuffing
2 Courses for £22*

Roast Leg of English Lamb £20
*served pink or well done
2 Courses for £24*

Roasted Chicken Supreme £17
*with sausage meat stuffing
2 Courses for £22*

*above mains served with roasted carrot, parsnip, braised red cabbage, clapshot,
creamed potatoes, roasted potatoes, Yorkshire pudding, mixed in-season vegetables.*

Parsnip and Carrot Nut Roast £17 (vg)
*served with roasted potatoes, braised red cabbage, mashed potatoes and in-season vegetables
2 Courses for £22*

DESSERTS

Bakewell Tart £8
with raspberry pavlova ice-cream

Sticky Toffee Pudding £8
with vanilla ice-cream

Warm Chocolate Hazelnut Pudding £8
with warm chocolate sauce & vegan ice-cream

Black Cherry Cheesecake £8
with raspberry pavlova ice cream

Creme Brulee £8

SIDES

Cauliflower Cheese £4 / **Pigs in Blankets** £4
Yorkshire Pudding £1 / **Gravy** £1

VG-VEGAN, V-VEGETARIAN, GF-GLUTEN FREE
PLEASE TELL US ABOUT ANY ALLERGENS
OR DIETARY REQUIREMENTS PRIOR TO PLACING YOUR ORDER