SUNDAY AT LAIRDS

2 COURSES FOR £22 / 3 COURSES FOR £28

(*SOME SUPPLEMENTS APPLY)

STARTERS

Black Pudding Bon Bon's
peppercorn sauce & pancetta crumbs

Chicken & Chorizo Rillettes
apricot & ginger chutney

Chef's Soup of the Day
bread & butter

King Prawn Cocktail
with marie-rose sauce

Whisky Cured Trout
with pickled rhubarb, garlic aioli & crostini

Mushroom Arancini
with red pepper tapenade (gf, vg)

MAINS

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

Roast Leg of English Lamb **£20***
served pink or well done

Roast Pork Loin **£17**
with crackling, black pudding, apple puree & sausage meat stuffing

Roasted Chicken Supreme **£17**
with sausage meat stuffing

***£2 Supplement Applies**
All above mains served with roasted carrot, parsnip, braised red cabbage, clapshot, mashed potatoes, roasted potatoes, Yorkshire pudding & mixed in-season vegetables

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

SIDES & BAR NIBBLES

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

VG-VEGAN V-VEGETARIAN GF-GLUTEN FREE

PLEASE INFORM OUR TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING.
WHILE WE TAKE CARE, WECANNOT GUARANTEE AN ALLERGEN-FREE KITCHEN.