

# THE STABLES AT PINCHINTHOPRE HALL

## SUNDAY

### BEFORE

BLOOMER & ONION BREAD, WHIPPED BUTTER (gfa)	4
MARINATED OLIVES (gfa)	3

### STARTER

LEEK & POTATO SOUP, POTATO CRISP & WENSLEYDALE CROUTE (gfa)	7
MUSHROOM DUXELLES, ROASTED & PICKLED MUSHROOM, MUSHROOM KETCHUP, SOURDOUGH CROUTE (gfa)	8.5
CHICKEN TERRINE, TOMATO CHUTNEY, CHICKEN SKIN, CROUTE (gfa)	9
SMOKED MACKEREL, SOURDOUGH CROUTE, ROCKET, ORANGE SEGMENTS (gfa)	10

### MAIN

ALL ROAST DINNERS SERVED WITH YORKSHIRE PUDDING, MASHED POTATO, ROAST POTATO, BUTTERED GREENS, HONEY ROASTED CARROTS, RED CABBAGE, BEEF GRAVY

RUMP of BEEF (gfa)	17
PAN FRIED CHICKEN SUPREME, SAUSAGE STUFFING (gfa)	16.5
ROAST PORK LOIN, CRACKLING, APPLE SAUCE (gfa)	16.5
NUT ROAST, VEGETARIAN GRAVY	15.5
RAS EL HANOUT, CORIANDER & CITRUS CAULIFLOWER STEAK, COUS COUS, ALMOND & MINT PESTO (gfa)(v)	18
PAN FRIED COLEY, SWEET POTATO FONDANT, SHELLFISH BISQUE, PICKLED RADISH, WATERCRESS (gfa)	20

### SIDE

CAULIFLOWER CHEESE (gf)	4.5
GARDEN SALAD (gf)	4
SEASONAL GREENS (gf)	4
PESTO FRIES	5
SEA SALT FRIES	4

### DESSERT

STICKY TOFFEE PUDDING, HONEYCOMB, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM (gfa) (v)	9
BANOFFEE CHEESECAKE, CARAMELISED BANANA, CARAMEL, CHOCOLATE ICE CREAM	9
CHOCOLATE TART, CHERRY SORBET, CHERRY GEL, CHERRIES, MERINGUE	9
LAVENDER PANNA COTTA, BLUEBERRY GEL, BLUEBERRIES, GRANOLA, LEMON GRANITA (gfa)	8.5
CHEESE BOARD, TOMATO CHUTNEY, CELERY, GRAPES, CRACKERS (gfa) (Please ask to see our cheese menu)	10.5(3) / 14.5 (5)

IF YOU ARE SENSITIVE TO THE TRACE PRESENCE OF AN ALLERGEN WE ARE UNABLE TO GUARANTEE THAT ANY OF OUR FOODS ARE SUITABLE. HOWEVER WE DO PROVIDE ALLERGEN GUIDES WITH A FULL BREAKDOWN OF INGREDIENTS.

WE ADD AN OPTIONAL 10% SERVICE CHARGE TO ALL BILLS WHICH 100% GOES TO OUR TEAM, WE ARE HAPPY TO REMOVE THIS IF YOU WISH.