

# THE STABLES AT PINCHINTHOPRE HALL

## SUNDAY

### BEFORE

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

### STARTER

LEEK & POTATO SOUP, POTATO CRISP & WENSLYDALE CROUTE (gfa)	6.5
MUSHROOM DUXELLES, ROASTED & PICKLED MUSHROOM, MUSHROOM KETCHUP, SOURDOUGH CROUTE (gfa)	8
PORK CHEEK CROQUETTE, APPLE, PICCALILLI, CRACKLING, BLACK PUDDING	7.5
SMOKED MACKEREL, SOURDOUGH CROUTE, ROCKET, ORANGE SEGMENTS (gfa)	9

### 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
PAN FRIED SEABASS, PARMESAN GNOCCHI, COURGETTE, PEPPER, TOMATO (gfa)	17
ROASTED HERITAGE CARROT, CARROT PUREE, PICKLED CARROT, HERB CRUMB (gfa)	15

### SIDE

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

### DESSERT

PIMMS JELLY PANNA COTTA, MACERATED BERRIES, PINK LEMONADE SORBET, CITRUS GRANOLA (gfa)	8.5
WHITE CHOCOLATE MOUSSE, ROASTED PEACH, LEMON & THYME GRANITA, ALMOND (gfa)	8
STICKY TOFFEE PUDDING, HONEYCOMB, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM (gfa)	7.5
POACHED PINEAPPLE, PINEAPPLE FINANCIER CAKE, RUM GEL, COCONUT SORBET (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.