Sunday Lunch

Starters

Soup of the day (v) (ve op) (gf op)
Crusty mini roll, Netherend Farm salted butter

Confit chicken & ham hock terrine
Piccalilli, toasted croutes

Duo of homemade salmon fishcakes *
Lamb's lettuce, dill & mustard sour cream, parmesan, lemon

Beetroot, red onion & vegan feta ravioli (ve)
Pickled beetroot, vegan feta, roasted onion, pine nuts, salsa verde

Mains

Roast sirloin of Welsh beef (gf)

Roast loin of Welsh pork (gf)

Plated with roasties, honey roasted parsnip & carrot, Yorkshire pudding & gravy, with sides of cauliflower cheese, savoy cabbage & garden peas.

Mushroom & chestnut wellington (v) (ve) **
Plated as above but with vegetarian gravy

Fish dish of the day *
Herb crusted baked cod, lemon & herb butter sauce, crushed new potatoes, tenderstem broccoli, vine tomatoes

Desserts

Spiced apple & sultana crumble (gf)
Served with custard jug

Sticky toffee pudding (gf)
Toffee sauce, Rowlestone vanilla ice cream, dehydrated orange

Brownie sundae
Chantilly cream, Rowlestone vanilla ice cream, brownie bites, chocolate sauce

Affogato **
Segafredo espresso, Rowlestone vanilla ice cream, amaretto biscuit

One course 22

Two course 28

Three course 34

*may contain bones **contains nuts

Please let your server know if you have any allergies or intolerances.

THE TEMPLE BAR INN