

THE TEMPLE BAR INN

Sunday Lunch

Sample Menu

To start...

Roasted vine tomato & fennel soup, mini loaf, salted butter (v) (gf option)

Steamed Shetland mussels,** white wine and garlic butter, granary bread

Presse of ham hock, piccalilli, mini loaf

Heritage tomatoes, mozzarella, oregano, lemon, olive oil (v)

To follow...

Roast sirloin of beef, Yorkshire pudding

Roast loin of pork, stuffing

Served with gravy, roasties, cauliflower cheese, Nonna's peas, seasonal veg

Tagliatelle, tenderstem broccoli, mint, burrata (v)

Pan roasted fillet of pollock*, crushed Jersey Royals, greens, roe butter sauce

To finish...

Strawberry panna cotta, Windmill Farm strawberries, honeycomb, strawberry puree

Tiramisu parfait, granola, salted caramel, Nutella zeppole

Lemon posset, raspberry, polenta, pistachio & olive oil cake

Affogato

Selection of Rowlestone ice creams and sorbets

One Course 18.5

Two Course 24.5

Three Course 29.5

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

*may contain bones

**contains shellfish