

THE TEMPLE BAR INN

Sunday Lunch

To start...

Soup of the Day (V)
Served with ciabatta

Smoked Salmon Salad
Slices of smoked salmon served on a mixed leaf salad with celeriac, fennel, apple and homemade vinaigrette

Ham & Blue Cheese Croquettes
Handmade with local, cured ham, blue cheese and served with onion chutney and dressed salad

To follow...

Roasted Rolled Rib of Beef

Slow Roasted Shoulder of Lamb

All served with duck fat roasties, seasonal vegetables, Nonna's peas, cauliflower cheese & gravy

Vegetarian Nut Roast
Served with vegetarian roasties and gravy

Beer Battered Haddock
Homemade real ale batter and served with triple cooked chips, garden peas & homemade tartare sauce

To finish...

Homemade Apple & Rhubarb Crumble
Served with custard

Homemade Bread & Butter Pudding
Made with whisky and orange marmalade, served with custard

Affogato
Segafredo espresso, Rowlestone vanilla ice cream & homemade almond biscotti

Selection of Rowlestone
Ice Creams and Sorbets

One Course 15
Two Course 20
Three Course 25

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