

# THE TEMPLE BAR INN

## Sunday Lunch

### To start...

Soup of the Day (v) (gf option)  
Served with toasted ciabatta

Smoked Salmon Salad  
Served with a fennel & apple slaw

Heritage Tomato Bruschetta (v) (gf option)  
Toasted bloomer with tumbled heritage tomatoes, pesto & mozzarella

### To follow...

Roasted Rolled Rib of Beef

Roasted Pork Loin

**All our roast joints are sourced from Mailes' Butchers just across the road and served with duck fat roasties, seasonal vegetables, Nonna's peas, cauliflower cheese & gravy**

Nut Roast (v)  
Served with vegetarian roasties and gravy

Beer Battered Haddock  
Fillet of haddock fried in "Butty Bach" batter, served with triple cooked chips, garden peas & homemade tartare sauce

### To finish...

Eton Mess  
Fresh whipped cream and strawberries with a crunchy meringue, topped with a raspberry coulis

Profiteroles  
Homemade pastry and Chantilly cream combine to create the most perfect profiteroles, served with warm Belgian chocolate sauce  
*Definitely Head Chef Natalie's speciality!*

Apple & Rhubarb Crumble  
Homemade crumble served with custard

Affogato (gf option)  
Segafredo espresso, Rowlestone vanilla ice cream & homemade biscotti

Selection of Rowlestone  
Ice Creams and Sorbets

**One Course 17**  
**Two Course 22**  
**Three Course 27**

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