

THE TEMPLE BAR INN

Sunday Lunch

To start...

Soup of the Day (v) (gf option)

Served with toasted ciabatta

Whitebait

Fried breaded whitebait served with a tartare dip

Ravioli (v)

Tossed in butter & served with vegetarian hard cheese

Please ask what filling is being offered today

To follow...

Roasted Rolled Rib of Beef

Marinated overnight in English mustard

Roasted Chicken

Free range chicken roasted with lemon, thyme & garlic

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...

Triple Chocolate Brownie

Homemade chocolate brownie served warm, with Rowlestone raspberry sorbet

Sticky Toffee Pudding

Homemade and served with a caramel sauce

Rhubarb & Ginger Cheesecake

Homemade vanilla cheesecake on a ginger biscuit base, dressed with a rhubarb compote

Affogato (gf option)

Segafredo espresso, Rowlestone vanilla ice cream & homemade biscotti

Selection of Rowlestone

Ice Creams and Sorbets

One Course 16

Two Course 21

Three Course 26

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