

THE TEMPLE BAR INN

Sunday Lunch

To start...

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

Homemade Breaded Brie Wedges (v)
Served with cranberry relish & dressed salad

Game Terrine (gf option)
Served with a port jelly and toasted bloomer

To follow...

Roasted Rolled Rib of Beef
Pigs in blankets + £3

Roasted Crown of Turkey
served with pigs in blankets

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
Served with vegetarian roasties and gravy

Beer Battered Haddock
"Butty Bach" batter and served with triple cooked chips, garden peas & homemade tartare sauce

To finish...

Apple Crumble
The perfect winter homemade dessert, served with custard

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!

Homemade Sticky Toffee Pudding (gf)
Served with butterscotch sauce & Rowlestone honeycomb ice cream

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

Selection of Rowlestone
Ice Creams and Sorbets

3 Cheese Selection Board (+£9 Supplement)
Croome Scrumpy & Crunchy Apple
Whittington Oak Smoked Cheddar
Stilton
Served with ale chutney, celery, apple and toasted ciabatta
Add a glass of port for 2.50

One Course 16

Two Course 20

Three Course 25