

WELCOME TO THE LAMBLEY SUNDAY LUNCH MENU 2021

Starters

Soup of the Day, Toasted Ciabatta £5 (v)
Creamy Garlic Mushrooms on Toasted Ciabatta, Garnished with Micro Herbs, Truffle Oil (v) (veg) £6
Bread, *Olives*, Oils (Sharer) £9 (ve,veg)
Mozzarella, Tomato, Basil Salad, Virgin Oil, Avocado Puree £4.5

Mains

Slow Braised Top Side of *Beef* £12.50
Roast Chicken Breast £11
Cauliflower & Broccoli Cheese Bake, £10 (veg)
Cottage Pie £11
Lambley ale Battered Fresh Cod, Hand cut Chips, Mushy/Garden Peas, Lemon Wedge, Homemade Tartar Sauce £11
8oz Fillet Steak, Hand Cut Chips, Ale Battered Onion Rings, Roasted Tomato, Lambley Salad £23 (add Peppercorn, Blue Cheese, or Diane Sauce £2.5)
Homemade *Steak & Stilton*, or *Steak & Ale* Pie £10

All Roast Lunches are Served with Rosemary Roast Potatoes, Homemade Pork Stuffing, Honey Roast Carrots, Creamy Mash, Cauliflower Cheese, Cabbage, Yorkshire Pudding and Gravy (GFOA)

Childs Portion is half the price and half the portion size of all dishes. (Excludes Pies)

Desserts

Seasonal Fruit Crumble and Custard £5.5
Malteser and Mars Bar Slab Cake, Chocolate Sauce and Vanilla Ice-cream £5.5
Selection of Ice Cream, Chocolate Sauce and Wafer £4 (vegan options available)
Cheesecake of The Day and Ice Cream £5 (GF)
Warm Bakewell Tart, Ice-Cream/Custard £4.5

All our food is prepared from fresh, please allow 30 minutes from ordering. Our food is prepared in a kitchen where nuts, gluten and other allergens may be present, please advise your server of any allergy or dietary requirements. Please note, you are welcome to your table for two hours. Should you need your table for longer, please inform a member of staff where we will happily try to accommodate Thank you and enjoy!

Ve – vegetarian. Veg = vegan. GFOA = Gluten Free Option Available