

# Sunday Lunch Menu

## Snacks to Share

Manzanilla and Gordial olives £4.00

Spiced mixed nuts/Salted Peanuts/Chilli rice crackers £3.00

Homemade rustic bread, sea salted butter £4.00

Iberico charcuterie plate, pickles £10.00

Halloumi fries, siracha mayonnaise £6.00

Baked camembert with garlic, rosemary and chilli flakes, mini sea salt toasts £13.50

## Starters

The Bushel twice baked cheese soufflé, walnut and parmesan salad £10.00

Cream of mushroom soup, herb whipped cream, garlic bread £9.00

Loch Duart salmon gravadlax, honey, mustard, creme fraiche, deep fried mussels £10.00

Pork and game terrine, orchard fruit chutney, grilled rustic bread £9.75

Fig, mozzarella and Iberico ham salad, balsamic glaze £9.50

Devon crab salad, tomato, cucumber, avocado puree £11.00

## Main Course

Roast sirloin of beef, seasonal vegetables, cauliflower cheese, roast potatoes

Yorkshire pudding £19.00

Roast turkey breast, seasonal vegetables, cauliflower cheese, roast potatoes

Yorkshire pudding £18.00

Slow roasted pork belly, seasonal vegetables, cauliflower cheese, roast potatoes

Yorkshire pudding £18.50

Spiced falafel, celeriac puree, roasted carrot, broccoli, pomegranate molasses £17.50

Pan fried Hake, “Hake Fish Finger” braised white beans

tender stem broccoli, truffle butter sauce £20.00

Please note that we use a variety of different allergens in the kitchen and cannot guarantee that all dishes are allergen free. please ask your server for details of ingredients in each dish

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# Bushel & Strike

Ashwell

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