

# WELCOME TO THE LAMBLEY SUNDAY LUNCH MENU

## Starters

***Soup of the Day***, Croutons £5 (v)

***Creamy Garlic Mushrooms*** on Toasted Ciabatta, Garnished with Micro Herbs, Truffle Oil (v)  
(veg) £6

***Prawns in Marie Rose Sauce***, Baby Gem Lettuce, Cayenne Pepper, £6

***Homemade Scotch Egg***, Apple Puree, Pea Shoots £6

***Tomato Bruschetta***, Basil, Red Onion, Olive Oil, Balsamic Glaze £5 (ve)

## Mains

Slow Braised Top Side of ***Beef*** £14.50

***Roast Chicken*** Breast £13.5

***Cauliflower & Broccoli*** Cheese Bake, £10.5 (ve)

Honey Glazed ***Gammon*** £14

Slow Braised ***Lamb Shank*** £16

Homemade ***Steak & Stilton, Steak & Ale, Cheese & Onion, Steak & Kidney, or Lamb & Leek***  
Pie, £11

***The Ultimate Lambley Combo***. Top Side of Beef, Chicken Breast, Honey Roast Gammon £17.5

***All the Above are Served with Rosemary Roast Potatoes, Homemade Pork Stuffing, Honey  
Roast Carrots, Cabbage, Yorkshire Pudding, Broccoli, and Rich Lambley Gravy (GFOA)***

**Please see The Specials Board for Today's Specials**

***Sides.....***

***Cauliflower Cheese (Sharer) £4..... Creamy Mash (Sharer) £3..... Pigs in Blankets  
£3.5..... Extra Yorkie 90p..... Bowl of Roasties (Sharer) £4.....***

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

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