

# THE BANKHOUSE

## Sunday Menu

Two course £15.50 & Three course £18.95

### Starters

Homemade soup of the day, served with warm bread & butter (v)

Chicken liver parfait served with melba toast and date chutney

Crispy whitebait with garlic mayo & lemon

Beetroot & wild mushroom salad (v)

### Mains

Slow roasted silverside of beef, roasted potatoes, Yorkshire pudding, seasonal vegetables & red wine gravy

£12.50

Half roast chicken, stuffing, roasted potatoes, Yorkshire pudding, seasonal vegetables & rich chicken gravy

£10.50

Chicken breast stuffed with wild mushrooms wrapped in parma ham, roasted potatoes, Yorkshire pudding, seasonal vegetables & rich chicken gravy

£10.50

Slow roasted leg of pork, crackling, black pudding rubble, tobacco onions, roasted potatoes, Yorkshire pudding, seasonal vegetables & pork & apple gravy

£10.50

Basil herb crusted supreme of salmon, sautéed potatoes, minted fine beans & garden peas served with a lemon butter

£10.50

Beer battered haddock & hand cut chips with homemade mushy peas and tartar sauce

£10.50

Goats cheese, olive & spinach penne finished in basil oil (v)

£10.50

All of our meat is sourced locally from Martin at Lane End Farm, Tong

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FOOD ALLERGENS – For information about allergens in our food, please ask a member of staff.

## Homemade Desserts

Spiced Apple crumble, vanilla ice cream and custard

Sticky toffee pudding, caramel and honey comb ice cream

Cheesecake of the day with ice cream

Chocolate brownie with chocolate ice cream

Three cheeseboard with crackers, chutney and grapes