

# THE BISHOP BLAIZE

ALLERGY  
ADVICE?  
PLEASE ASK

SUNDAY MENU

MARKET PLACE, RICHMOND,  
NORTH YORKSHIRE, DL10 4QL.

## Starters

**HOME-MADE SOUP OF THE DAY (V)** £3.95  
Served with mini loaf or gluten free seeded roll & butter.

**BUTTERMILK CHICKEN GOUJONS** £4.25  
Served with a rich maple bourbon BBQ sauce.

## Traditional Roast

**1 COURSE - £7.95**

**2 COURSE - £9.95**

**3 COURSE - £11.95**

A selection of roast, hand carved meats served with home-made Yorkshire puddings, roast and creamy mash potatoes, a selection of seasonal fresh vegetables and roast gravy. Please ask for today's choice of meats.

**OR**

**MEDITERRANEAN VEGETABLE WELLINGTON** £7.95  
a blend of oven roasted vegetables, in a rich Mediterranean sauce and encased in light puff pastry served with roast and creamy mashed potatoes, a selection of fresh vegetables and a vegetarian gravy.

**VEGETABLE SHEPHERD'S PIE** £7.95  
Topped with goats cheese mash, fresh vegetables, lentil and beans topped with chargrilled cherry tomatoes and goats cheese mash served with roast potatoes, a selection of fresh vegetables and a vegetarian gravy.

## Something Different

**WHOLETAIL WHITBY BREADED SCAMPI** £8.95  
Served with twice cooked hand cut chips, garden peas, lemon and tartare sauce.

**PREMIUM LINCOLNSHIRE SAUSAGE** £8.95  
With creamy mashed potatoes & a rich red wine & onion gravy.

**BEEF LASAGNE** £8.95  
A traditional beef ragu, layered between pasta sheets topped with a béchamel sauce served with a side of salad and garlic bread.

**STEAK AND ALE PIE** £8.95  
Tender chunks of beef and onions cooked in a rich real ale gravy, topped with a light golden puff pastry top, served with twice cooked hand cut chips or baby new potatoes and a selection of fresh vegetables.

## Vegan / Vegetarian

**VEGAN VEGETABLE SAUSAGE** £7.95  
Served with mashed potatoes and a rich red wine & onion gravy

**VEGETABLE LASAGNE VERDI** £8.95  
a medley of vegetables cooked in a rich tomato and herb sauce, layered between lasagne sheets and topped with a béchamel sauce and grated cheese, served with a salad garnish and garlic bread.

