

SUNDAY MENU

SAMPLE MENU - MARCH 2018



STARTERS & NIBBLES TO SHARE

Soup of the day with crusty bread - ham, chicken, green lentil and kale		5.50
Crayfish and melon cocktail in Marie-Rose sauce		5.95
Parma ham croquettes with baby gem lettuce and aioli		5.95
Camembert, baked with rosemary, drizzled with honey, with a sliced baguette and celery	V	11.95
Hummus of the day with pitta bread—Red lentil, lemon, coriander and harissa	Vv	5.95
Black and green olives marinated with mixed herbs	Vv	2.95
Charcuterie platter with salami, mortadella, chorizo, Parma ham, baguette, olives and cornichons		11.50
Gammon and pea terrine with artisan baguette and a piccalilli dressing		6.95

TRADITIONAL SUNDAY ROASTS

Roast topside of beef, with all the trimmings, including roast potatoes, seasonal vegetables, gravy and Yorkshire pudding		14.50
Roast 1/2 chicken marinated in lemon and herbs, with all the trimmings, including roast potatoes, seasonal vegetables, gravy and Yorkshire pudding		13.95
Roast leg of lamb, with all the trimmings, including roast potatoes, seasonal vegetables, gravy and Yorkshire pudding		14.50
Nut roast, with all the trimmings, including roast potatoes, seasonal vegetables, gravy and Yorkshire pudding	V	11.95

MAINS

Caesar salad with new potatoes, mixed leaves, tomatoes, red onion, boiled egg, anchovies, croutons and Caesar dressing with a choice of:		
•Grilled Swordfish steak		13.95
•Chicken and bacon		12.95
Mixed bean and butternut squash stew served with a grilled artisan baguette	Vv	12.50
Hickory sausage and mash with gravy		12.50
Battered haddock, skin on chips, mushy peas, tartare sauce and lemon		14.50
Telegraph burger - beef patty, mature Cheddar, bacon, beefsteak tomato, Iceberg lettuce and smoked paprika mayonnaise in a bun, with skin on chips		13.50
Vegetarian burger - sun kissed tomato and black olive—with mature cheddar, beefsteak tomato, Iceberg lettuce and smoked paprika mayonnaise in a bun, with skin on chips	V	12.00

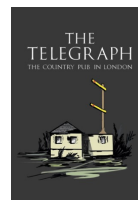
SIDES

Mixed leaf salad • Skin on chips • Cajun spiced skin on chips • Mixed roast vegetables		3.75
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*Food allergies & intolerance notice

Customers are advised to let our staff know if any food may cause allergic reaction prior to order. If you would like to know the list of ingredients used in a particular dish from our menu, our managers will be happy to assist you .

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DESSERTS		
White chocolate and blueberry crème brûlée	V	5.95
Apple, pear and raisin crumble with vanilla ice-cream	V	5.95
Sticky toffee pudding with toffee sauce and vanilla ice-cream	V	5.95
Chocolate brownie with salted caramel ice cream	V	5.95
Cheese board - Brie, mature Cheddar and Stilton with baguette bread, celery, red grapes and branston pickle	V	8.95
Ice-cream - three scoops - vanilla, chocolate, or strawberry	V	4.50
Sorbet - three scoops - mango or blackcurrant	Vv	4.50

The Telegraph Country Pub Limited Tips and Gratuities Policy (Tronc Scheme)

The Telegraph Country Pub Limited is committed to paying all our staff a decent wage. In addition it is our policy that all tips, gratuities and voluntary service charges are distributed to our staff without any deduction from the company. The company does not charge any amount for processing the money received, processing the payroll or making payments to the staff. Our policy is in line with HMRC guidelines and as such the appropriate tax is deducted from all employees at source. Every member of staff is enrolled in the Tronc scheme.

The method of distribution has been agreed by the Telegraph Country Pub Tronc Committee.

A service charge of 10% will be added to all restaurant tables in The Cornish, The William Pitt and The Whisky Lounge