The Old Grocery

RESTAURANT

SUNDAY LUNCH MENU

2 COURSES £18 / 3 COURSES £22

CHILDREN 2 COURSES £12 / 3 COURSES £16

STARTERS

POTTED RABBIT AND PORK

WARM SOURDOUGH, PEAR AND SAFFRON CHUTNEY, DRESSED WATERCRESS

GRILLED MACKEREL

SMOKED MOUSSE, REMOULADE, COMPRESSED CUCUMBER, RYE CRISPS

BAKED HERITAGE BEETROOT

WHIPPED GOAT'S CHEESE, MAPLE GRANOLA, RASPBERRY VINAIGRETTE

WILD MUSHROOM SOUP

FRESHLY BAKED BREAD, TRUFFLE VINAIGRETTE

MAIN COURSES

ROAST SIRLOIN OF BRITISH BLUE BEEF

YORKSHIRE PUDDING, DRIPPING ROAST POTATOES, GLAZED ROOTS

ROAST LOIN OF GLOUCESTER OLD SPOT PORK

CARAMELISED PEAR, DRIPPING ROAST POTAOTES, GLAZED ROOTS

HARRISA BAKED CAULIFLOWER

CHICK PEA TAGINE, CANDIED AUBERGINE, TAHINI DRESSING

'FISH PIE'

SALMON, HADDOCK, KINGS PRAWNS WITH SMOKED BUTTER MASH AND BRAISED GEM

DESSERTS

'CHOCOLATE FUDGE'

CHOCOLATE CAKE, MALT ICE CREAM, SEA SALT BUTTERSCOTCH

LEMON POSSET

GIN POACHED BLUEBERRIES, POLENTA BISCUITS

APPLE AND FRANGIPANE TART

CALVADOS CRÈME FRAICHE, BLACKBERRIES

WARM CARROT CAKE

SCORCHED ORANGE, YUZU PUREE, SPICED WALNUTS, CREAM CHEESE ICE CREAM

PLEASE ASK TO SEE OUR ALLERGEN MENU FOR ADVICE ON THE CONTENTS OF EACH DISH BUT PLEASE BE AWARE THAT ALL DISHES ARE PRODUCED IN A KITCHEN THAT CONTAINS ALL FOOD GROUPS