

THE PRIEST HOUSE

BY THE RIVER

Sunday

2 Courses £21.95 | 3 Courses £24.95

STARTERS

Parfait Caramelised Onion Chutney, Croute, Piccalilli Puree, Rocket, Pickled Veg

Pan-Fried Pork Belly Parsnip Puree, Jus (GF, DF)

Soup of the Day Warm Sourdough (V, VE, GFO)

Crispy Whitebait Garlic Aioli, Lemon, Parsley (GF, DF)

Prawn Cocktail Marie Rose Dressing, Cucumber & Tomato Salsa, Wholemeal Bread (DF, GFO)

Halloumi Sticks Homemade Chilli Jam (V, GFO)

MAINS

Roast Striploin of Beef (GFO)

Roast Corn-Fed Chicken Breast (GFO)

Roast Pork Loin (GFO)

Root Veg & Wild Mushroom Wellington (VE, V, GFO)

All Served with Herb Roasted Potatoes, Confit Carrot, Parsnip Puree, Honey Roasted Parsnips, a Yorkshire Pudding & Panache Greens

Fish & Chips Mushy Peas, Lemon, Tartare Sauce, Curry Mayo

Aromatic Falafel Spiced Couscous, Harissa Yoghurt, Hummus, Charred Peppers, Flatbread (VE)

Please ask your server for the Sunday special

DESSERTS

Crumble of the Day Custard or Ice Cream (VE, V, GF)

Warm Treacle Sponge Custard, Brittle (V)

Cheesecake of the Day Fruit Salsa, Mint Granita (V, VEO, GFO)

Lemon Tart Blueberry Coulis, Clotted Cream (V)

Profiteroles Chocolate Sauce, Whipped Cream, Raspberry Sugar (V)

DISCLAIMER GFO = GLUTEN FREE OPTION | V=VEGETARIAN | VE=VEGAN | DF=DAIRY FREE | GF=GLUTEN FREE

Should you have any dietary requirements, or concerns or wish to know more information about any of our dishes, please ask a member of our team. We cannot guarantee that food products do not contain or have traces of nut or nut derivatives

ALL OUR PRICES INCLUDE VAT AT THE CURRENT RATE