



THE WHICHCOTE ARMS

SUNDAY LUNCH SAMPLE MENU

One course **20** Two courses **25** Three courses **30** *children 1/2 price*

WHILE YOU WAIT

Homemade bread selection, garlic butter (v) + **5**

STARTERS

Tomato and wild garlic soup, homemade loaf (ve)(gfo)

Breaded cod cheeks, pea puree

Chicken liver parfait, beer and onion chutney, toasted sourdough

Baked Cote Hill White, roasted tomato, peppers, courgettes, herb oil (gf)

MAINS

Roast rump of 30-day dry-aged beef

Corner Farm free range pork loin, bramley apple sauce

Slow-roasted Gelston Farm lamb shoulder

All above are gluten free without a yorkshire pudding

All served with beef fat roast potatoes, Yorkshire pudding, crushed celeriac, maple roasted baby roots, steamed kale, roasting gravy

Celeriac and beetroot Wellington, rapeseed roasted potatoes, Yorkshire pudding, crushed celeriac, maple roasted baby roots, steamed kale, vegetarian gravy (v)(veo)

Beer battered haddock, hand cut chips, crushed peas, tartare sauce

SIDES **4.5**

Cauliflower cheese (v)

Beef fat roast potatoes

Garden greens (v)

Yorkshire pudding and gravy (vo)

PUDDINGS

Dennetts' ice cream and sorbet (v)(veo)

Chocolate and orange bread and butter pudding, clotted cream ice cream (v)

Maple roasted apple, chestnut granola (ve)(gf)

Sticky toffee pudding, miso caramel, vanilla ice cream (v)

Vanilla cheesecake, mixed berry compote (v)

Cote Hill cheeseboard + **3**

Cote Hill Lincolnshire cheese selection, ale chutney, Thomas Fudge crackers (v)