

**Pub of the Year Luton & Bedfordshire 2019**

**Sunday Menu**

***Please make us aware of any dietary requirements you may have.
Most of our dishes can be made gluten free, please just ask.***

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| **Starters**Soup of the day (v) 5.95 Baked ciabatta bread, marinated olives, confit garlic, aged balsamic & olive oil (v) 5.95 Classic prawn cocktail, crispy iceberg lettuce, lemon & cucumber 7.95Mozzarella marinated in chilli & basil crème fraiche, prosciutto, confit tomato & garlic, basil pesto (n) 7.25Chicken liver parfait, red onion marmalade, rosemary salt & olive oil toast 6.95Breaded whitebait, tartar sauce & lemon 6.95Crispy panko butterfly king prawns with sweet chilli sauce & lemon 6.95 |
| **Roasts***All roasts are served with vegetables, roast potatoes & Yorkshire pudding*.**English Sirloin of Beef,** horseradish 14.95**Pork Loin,** crackling & apple sauce 13.95**Leg of welsh Lamb,** mint sauce14.95**Chicken supreme,** Lincolnshire sausage meat 14.95**Vegetable roast,** red lentil, squash, mushroom, cashew nut terrine, vegetarian gravy 13.95 | **Mains**Fish & chips, Peroni beer battered haddock, tartare sauce, chips, peas & lemon 13.50Puff pastry pie of the day, chips & buttered vegetables 14.50Cod fillet wrapped in prosciutto, chorizo, vegetable, butter bean casserole, fresh herbs & basil oil (gf) 16.95Sweet potato, chickpea, spinach & coconut curry, lemon rice & chargrilled flatbread (v) 13.95 Penne pesto pasta, artichokes, sundried tomatoes, rocket, parmesan & pine nuts (v)(n) 13.95 |

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| **Sides** Chips / Mash / New potatoes Rocket, parmesan, balsamic salad /Minted Peas (gf) 3.50Cauliflower cheese / Mixed vegetables / Dauphinoise (gf) 4.00 | **Cheese**Cheddar cheese, 3 brewer’s ale, mustard & Worcestershire rarebit on toast 4.75Goats cheese mousse with apple & vanilla compote, olive oil crostini 4.75Cheese board, a selection of 4 cheeses, crackers, pickle, granny smith apple & balsamic shallot 8.95 |
| **Sweets**Chocolate fondant, vanilla ice cream 6.95Gin & lavender crème brûlée, shortbread 5.95Sticky toffee pudding with butterscotch sauce 5.95Apple crumble with custard or ice cream 5.95**Ice Cream**, vanilla, chocolate, strawberry, salted caramel, honeycomb **Sorbet**, mango, lemon 1 scoop 2.50 2 scoops 3.50 3 scoops 4.50 |

**Tea & Coffee**

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| Regular coffee 2.70Latte 2.90Cappuccino 2.90Espresso 2.70Double Espresso 3.00  | Pot of tea 2.50Builders mug of tea 2.20Earl grey, Camomile 2.20 Fruit tea & decaf tea 2.20Peppermint tea 2.20 | Hot Chocolate 3.60Hot Chocolatewith Baileys or Tia Maria 6.20Irish Coffee 5.30 |