

**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.***

|  |  |
| --- | --- |
| **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 7.95 Mozzarella marinated in chilli & basil crème fraiche, prosciutto,  confit tomato & garlic, basil pesto (n) 7.25 Chicken liver parfait, red onion marmalade, rosemary salt & olive oil toast 6.95 Breaded whitebait, tartar sauce & lemon 6.95 Crispy 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 13.50 Puff pastry pie of the day, chips & buttered vegetables 14.50  Cod fillet wrapped in prosciutto, chorizo, vegetable, butter bean casserole, fresh herbs & basil oil (gf) 16.95 Sweet 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 |

|  |  |
| --- | --- |
| **Sides**  Chips / Mash / New potatoes Rocket, parmesan, balsamic salad /Minted Peas (gf) 3.50  Cauliflower cheese / Mixed vegetables / Dauphinoise (gf) 4.00 | **Cheese**  Cheddar cheese, 3 brewer’s ale, mustard & Worcestershire rarebit on toast 4.75  Goats cheese mousse with apple & vanilla compote, olive oil crostini 4.75  Cheese board, a selection of 4 cheeses, crackers, pickle, granny smith apple & balsamic shallot 8.95 |
| **Sweets**  Chocolate fondant, vanilla ice cream 6.95  Gin & lavender crème brûlée, shortbread 5.95  Sticky toffee pudding with butterscotch sauce 5.95  Apple 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**

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