



Ebrington Arms Gluten-Free Sunday Lunch

To Start

Soup of the Day served with crusty bread 6.50

Chicken Liver and Whisky Pate with Onion Marmalade and Crusty Bread 7.50

Prawns in Marie Rose sauce on lemon-dressed iceberg lettuce 7.95

Mains

Roast Beef with roast and new potatoes, roast parsnips, carrots, broccoli, braised red cabbage, and a Yorkshire pudding 16.95

Leg of lamb slow cooked with herbs & spices in a red wine sauce 17.95

Pork Loin Steak slow cooked with apricots, cinnamon, honey, rosemary, thyme, with cream 16.95

Scottish Salmon Fillet with hollandaise sauce 16.95

Chicken Breast in a white wine sauce with Stilton, finished with a touch of cream 16.95

- All served with roast and new potatoes, carrots, broccoli, braised red cabbage, and a Yorkshire pudding.

Desserts

Homemade desserts served with cream, custard, or ice cream:

Apple Crumble 7.95

Sticky Toffee Pudding with rich butterscotch sauce 7.95

Vanilla, Chocolate and Strawberry Ice Cream: Two scoops 4.00. Three scoops 5.95

Fire and Ice: Espresso coffee poured over vanilla ice cream with your choice of liquor 8.95

Cheese Board: Stilton, Cheddar, Brie, Red Onion Marmalade and rice cakes 8.95