

Ebrington Arms Sunday Lunch

Starters

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 7.50

Crispy Breaded Brie Wedges with a Cranberry Dip 7.50

Crispy Whitebait dusted with cayenne pepper, with tartare sauce and a wedge of lemon 7.50

Mains

Roast Beef with roast and new and roast 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

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

Lincolnshire Leek & Mushroom Crumble in a cheese sauce with wholemeal almond crumble 15.95

- 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

Bakewell Tart 7.95

Hot Chocolate Fudge Cake 7.95

White Chocolate and Raspberry Cheesecake 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: Baileys Irish Cream, Drambuie, Tia Maria, Kahlúa, Cointreau, Amaretto, Limoncello, Cherry Brandy, Crème de Menthe, or Frangelico. 8.95

Cheese Board: Stilton, Cheddar, Brie, Red Onion Marmalade and a selection of biscuits 8.95