



Ebrington Arms Vegetarian and Vegan Sunday Lunch

To Start

Soup of the Day served with crusty bread 6.50 (VG)

Crispy Breaded Brie Wedges with a Cranberry Dip 7.50

Spring rolls, Samosas, and Falafel with sweet chilli sauce 7.50 (VG)

Mains

Nut Roast, with roast and new potatoes, carrots, broccoli, braised red cabbage and a Yorkshire pudding 16.95 (V or VG option)

Lincolnshire Leek & Mushrooms in a cheese sauce with wholemeal almond crumble, with roast and new potatoes, seasonal vegetables, and a Yorkshire pudding 15.95 (V or VG option)

Desserts

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

Apple Crumble 7.95 (VG)

Sticky Toffee Pudding with rich butterscotch sauce 7.95 (VG)

Bakewell Tart 7.95 (V)

Hot Chocolate Fudge Cake 7.95 (VG)

White Chocolate and Raspberry Cheesecake 7.95 (V)

Vanilla (VE), Chocolate (V) and Strawberry Ice Cream (V): 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 (VE)

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