



# PRIEST HOUSE

BY THE RIVER

## SUNDAY LUNCH MENU

### STARTERS

**CHICKEN LIVER PARFAIT** Caramelised Onion, Toasted Brioche, Cherry Compote, Nasturtium

**PANKO BREADED BRIE** Roasted Tomato Chutney, Honey, Ginger & Lime Salsa (V)

**SOUP OF THE DAY** Crusty Bread Roll, Butter (V, VE, GFa)

**TRADITIONAL PRAWN COCKTAIL** Maryrose Dressing, Paprika Dust, Wholemeal Bread, Butter (GFa)

**CRISPY PORK BELLY BITES** Crackling, Parsnip Purée (GF)

**MEATLESS PLANT-BASED MEATBALLS** Maple Glazed, Parsnip Purée (VE)

### MAIN COURSES

**DERBYSHIRE ROASTED BEEF SIRLOIN**

**ROASTED FENNEL, APPLE & CHORIZO ROLLED PORK BELLY**

**HONEY & MUSTARD GLAZED ROASTED GAMMON**

**ROASTED HERB CRUSTED CAULIFLOWER STEAK (V, VEA)**

All Roasted dishes are served with Yorkshire Pudding, Vegetable Purée, Parsnip, Panaché of Greens and Gravy

**HOME BATTERED FISH** Chunky Chips, Mushy Peas, Homemade Tartare Sauce

**MOVING MOUNTAINS PLANT-BASED BURGER** Vegan Potato Bun, Tomato, Lettuce, Roast Potatoes and Gravy (Ve)

TWO MEAT DUO SELECTION AVAILABLE FOR AN ADDITIONAL £3.50

### DESSERTS

**CHEESECAKE OF THE DAY** Fruit Coulis

**MIX FRUIT CRUMBLE (VEA)** Vanilla Ice Cream

**3-CHEESE BOARD** Artisan Biscuits, Chutney

**LEMON TART** Meringue, Red Berry Coulis

**CHOCOLATE KNICKERBOCKER GLORY (GF)**

**CARROT & PISTACHIO CAKE** Coconut Sorbet (Ve)

**TWO COURSES £21.95 | THREE COURSES £24.95**

DISCLAIMER GFA = GLUTEN FREE ADJUSTABLE | V=VEGETARIAN | VE=VEGAN | DF=DAIRY FREE | GF=GLUTEN FREE | DFA=DAIRY FREE ADJUSTABLE  
Should you have any dietary requirement, concerns or wish to know more information about any of our dishes, please ask a member of our team.

We cannot guaranteed that food products do not contain or have traces of nut or nut derivatives

ALL OUR PRICES INCLUDES VAT AT THE CURRENT RATE