

Two Courses £25.95

Three Courses £29.95

# SUNDAY LUNCH

## STARTERS

### Slow Braised Pork Belly Bites

Honey ginger glaze pickled cabbage,  
toasted sesame (NG)

### Homemade Soup of the Day

Warm ciabatta, local butter (V)

### Thai Fishcake

Pickled cabbage and sweet chilli sauce (NG)

### Hummus

Oyster mushroom, za'tar spiced blend,  
toasted ciabatta

### Fire Cracker Wings

Siracha honey sauce, spring onion (VG)

## DESSERTS

### Traditional Sticky Toffee Pudding

Vanilla ice cream and butterscotch sauce

### White Chocolate Mousse

(V) (GF)

### Chocolate Brownie Sundae

Vanilla ice cream, strawberries and cream

### Traditional Apple Crumble

With Custard

### Caramelised Bananas

Granola and chocolate shavings (V)

## MAIN COURSE

### Beef Topside

Roasted vegetables, braised red cabbage, roast  
potatoes, and homemade Yorkshire pudding (NG)

### Pork Loin

Roasted vegetables, braised red cabbage, roast  
potatoes, and homemade Yorkshire pudding (NG)

### Chicken Supreme

Roasted vegetables, braised red cabbage, roast  
potatoes, and homemade Yorkshire pudding (NG)

### Nut Roast

Roasted vegetables, braised red cabbage, roast  
potatoes, and homemade Yorkshire pudding (V) (NG)

### Pan Seared Salmon

Steamed vegetables, tomato ragu and confit  
potato (NG)

## SIDES

**Cauliflower Cheese**

**£3.95**

**Buttered Savoy with Bacon**

**£3.95**

**Stuffing and Pigs in Blankets**

**£4.95**

If you have an allergy or dietary requirement, please let your server know prior to ordering

Key: (V) Vegetarian (VG) Vegan (NG) Non gluten containing ingredients



**ANGMERING  
MANOR**