



Sunday lunch

Our Sunday roasts are served with all the trimmings, including bottomless crispy roasties, a rich gravy and giant Yorkshire puddings. Perfect for getting family and friends together.

*A Sunday well spent
brings a week of content!*

hotelcollingwood.co.uk info@hotelcollingwood.co.uk

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Sunday Lunch

Kids Eat Free*

ENJOY THE FULL
SUNDAY EXPERIENCE

£19.95 FOR 3 COURSES OR
£16.50 FOR 2 COURSES

INCLUDES FILTER COFFEE

*Limited to 1 free child roast dinner per adult ordering from the Sunday Roast menu (excluding brunch options). Under 12's only. Free places do not include menu items from our children's menu or desserts

STARTERS

SOUP OF THE DAY

with a crusty bread roll

CHICKEN LIVER AND COGNAC PATE

toasted sour-dough and Collingwood chutney

STICKY GLAZED PORK BELLY

black pudding crumble, gala apple and prune compote

SCAMPI

crispy, served with tartar sauce

PRAWN COCKTAIL

with Marie Rose sauce and paprika

CLASSIC CAESAR SALAD (available as starter or main)

baby gem lettuce, parmesan cheese, Caesar dressing and crispy bacon

SUNDAY BRUNCH

THREE EGG OMELETTE

£7.95

cheese and ham or mushroom with chips and salad garnish

MUSHROOMS & EGG ON TOAST VG

£6.95

mushrooms prepared with paprika and lemon and served with a fried egg

AMERICAN PANCAKES

£7.95

fruits of the forest compote or maple syrup and crispy bacon

SUNNY BOURNEMOUTH EGGS

£7.95

smashed avocado, chilli and lime, two soft poached eggs on toasted English muffins

STEAK & CHIPS

£18.95

28 day mature Sirloin Steak with herb or ancho chilli butter

MAIN COURSE

ROAST BEEF

28 day mature topside of beef with all the trimmings and proper Yorkshire's

ROAST OF THE DAY

ask about our special roast this Sunday

CURRIED LENTIL WITH SWEET POTATO AND SPINACH VE

coconut rice, nann bread, poppadom, mango chutney

FISH & CHIPS

beer battered cod, chunky chips, mushy peas and tartar sauce

BRITISH BEEF AND CRAFT ALE PIE GFO

served with mash, gravy and peas

JACK FRUIT 'STEAK' & ALE PIE VE / GFO

with mash, vegan gravy and vegetables

CATCH OF THE DAY

ask about our fish of the day this Sunday

DESSERTS

CLASSIC VANILLA CRÈME BRÛLÉE

served with shortbread

CHOCOLATE BROWNIE

with fresh cream or vanilla ice cream

BAKED VANILLA CHEESECAKE

with a juicy berry compote

SELECTION OF ICE CREAM

choose from vanilla, chocolate or salted caramel

STICKY TOFFEE PUDDING

with salted caramel ice cream

AFFOGATO

vanilla ice cream drowned with a shot of hot espresso

COCKTAILS

FLAT WHITE MARTINI

£10

rich and smooth, Black Cow Dorset Vodka with Baileys Irish Cream and fresh espresso

VIRGIN MARY

£6.95

tomato juice, Tabasco, Worcester sauce, salt, pepper and celery

ELDERFLOWER SPRITZ (LOW)

£5.50

easy-drinking refresher of St. Germain Elderflower liqueur, fresh lemon and Prosecco

GIN COLLINGWOOD

£10

our house special cocktail of local Potheary Gin, St. Germain Elderflower Liqueur and expressed orange

With
Bottomless
Gravy ^{and} Roasties

If you have any allergies or special dietary requirements please notify a member of our team

GF = Gluten Free GFO = Gluten Free Option
V = Vegetarian VE = Vegan