

# SUNDAY





# Sunday lunch

2 COURSES £20 • 3 COURSES £24

## starters

### Prawn Cocktail

A retro favourite, juicy prawns tossed in Marie Rose sauce with a kick of paprika

### Seasonal Soup

Seasonal soup served with sliced ciabatta

### Crispy Sesame Honey Squid

(s)

Baby squid coated in Japanese breadcrumbs, sesame seeds and honey. served with a mustard mayo

### Sun-dried Tomato and Pesto Arancini

(vg,n,df)

Golden crisp balls of risotto mixed with sun dried tomatoes, pesto & vegan feta

## roasts

All served with seasonal roasted veg, buttered mash, beef dripping roasties, Yorkshire puddings with lashings of Allard's signature gravy

### Slow Roasted Beef Striploin

16

### Corn Fed Skin on Chicken with Stuffing

16

### Slow Cooked Pork Belly with Plenty of Crackling & Stuffing

16

### Sweet Potato & Lentil Loaf

(vg, df, gf)

14

GREENS - 2.95 ROASTIES - 2.95 MASH - 2.95 CAULI CHEESE - 3.50

UPGRADE YOUR ROAST TO A TRIO OF MEATS FOR A £3 SUPPLEMENT • CHILDS PORTIONS £8

## mains

### Beef Sarnie - 10.95

Hot beef stottie with chips or roasties, and lashings of gravy

### Fish & Chips - 15.95

Locally sourced catch of the day with Allards chunky chips, mushy peas & tartare sauce

### Classic Beef Burger - 14.95

Served with hand cut chunky chips

## desserts

Please ask your server for todays dessert selection.

gf - Gluten Free v - Vegetarian n - Nuts df - Dairy Free vg - Vegan s - Sesame

All our food is lovingly prepared by our hard-working chefs. Please bear with us during busy periods