

The  
**CATHERINE WHEEL**  
*est. 1765*

## Sunday Lunch

Warm Sourdough, Homemade Flavoured Butters (GFA) 5  
 Add Olives 3

### To Start

'Trio of Duck' Duck Leg Croquette, Duck Liver Pâté, Smoked Duck Breast, Pickled Veg, Sourdough 12  
 Crispy Blythburgh Pork Belly Bites, Red Wine Jus, Cider & Apple Jam (GF) 8  
 Potted Crayfish & Smoked Salmon, Celeriac Remoulade, Crème Fraiche, Toasted Sourdough 12  
 Chef's Soup of the Day, Warm Sourdough (GFA) 6  
 Garlic & Rosemary Studded Baked Camembert, Grape & Thyme Jam, Sourdough Toast (GFA) 11  
 Crispy Fried Wedge of Brie, Old Fashioned Cumberland Sauce 8

### Family Roast

Family Sharer Whole Roasted Chicken (GFA) *\*recommended for 4\** 40  
 Family Sharer Roast Ham Joint (GFA) *\*recommended for 4\** 40  
 (Served with Dripping Roasted Potatoes, Garden Vegetables, Carrots, Snips, Cauliflower Cheese, Yorkshire Pudding and Homemade Gravy)

### To Follow

Essex Reared Roast Sirloin of Beef (GFA) 18  
 Essex Reared Overnight Roasted Leg of Lamb (GFA) 18  
 Slow Roasted Belly of Blythburgh Pork (GFA) 18  
 Roast Suffolk Chicken Breast (GFA) 16  
 Mixed Meat Roast (Beef, Pork Belly, Chicken) (GFA) 25  
 (All the above are served with Dripping Roasted Potatoes, Garden Vegetables, Glazed Carrots & Snips, Cauliflower Cheese, Yorkshire Pudding and Homemade Gravy)  
 Roasted Cauliflower Steak (GFA.V.VE) 12  
 (Roasted Potatoes, Garden Vegetables, Honey Glazed Carrots and Snips, Yorkshire Pudding and Vegetable Gravy) (GFA)  
 Slow Roasted Butternut Squash (GFA.V.VE) 12  
 (Roasted Potatoes, Garden Vegetables, Honey Glazed Carrots and Snips, Yorkshire Pudding and Vegetable Gravy) (GFA)  
 Home Smoked & Chargrilled Gammon Steak, Rustic Chips, Duck Egg (GF. DF) 16  
 Local Brewery Battered Chef's Fish of the Day, Rustic Chips, Garden Peas 16  
 Bradan Rost Hot Smoked Salmon Salad (served with baby gem lettuce, sun blushed tomatoes, allotment vegetables, granola, croutons) 16  
 Charred Vegan Feta & Watermelon Salad (served with baby gem lettuce, sun blushed tomatoes, allotment vegetables, granola, croutons) 14

### To Finish

Vegan Bakewell Tart served with Vegan Vanilla Custard 8  
 Chefs Crumble of the Day, Vanilla Custard (GFA) 8  
 Homemade Vanilla Meringue, Clotted Cream Chantilly, Foraged Fruits 8  
 Sticky Toffee Pudding, Ginger Ice Cream (GFA) 8  
 Selection of 3 scoops of 'The Saffron Ice Cream Company' Ice Creams & Sorbets 8  
 Homemade Tiramisu Cheesecake Served with Vanilla Ice Cream 8  
 British Cheese Board, Pickles, Chutneys, Sourdough (GFA)  
 For one 10  
 For two 14

(VE) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (GFA) Gluten Free Alternative (DFA) Dairy Free Alternative



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## Children's Sunday Lunch

Two courses served at £9

- Children's Roast Beef (GFA)
- Children's Roast Chicken (GFA)
- Children's Roast Pork (GFA)
- Chicken & Chips (DF)
- Fish & Chips (DF)
- Mac & Cheese (V)

&

- Warm Pancake or Waffle with Ice Cream and Sauce
- Selection of 2 scoops of Ice Cream or Sorbet
- Sticky Toffee Pudding with Vanilla Ice Cream (GFA)
- Chocolate Brownie with Ice Cream (GF)
- Cookie with Ice Cream (VE, DFA)
- Raspberry Jelly Pot (V)

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All our produce is locally sourced where possible, if not sourced from the British Isles  
Our Beef & Lamb comes from Brook Farm in Colchester, our Chickens come from Jack Brand Ltd in  
Suffolk, and our Pork is from Blythburgh Farm in Suffolk

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