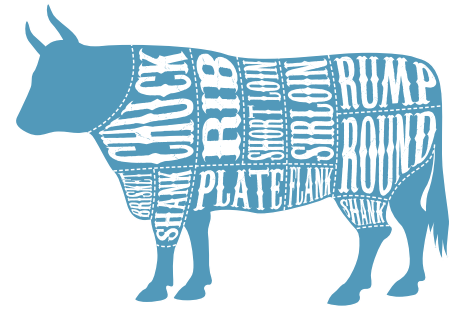


Sample Sunday Lunch Menu 2017

Cocktails £6.50

Bakewell – Bombay gin, cherry, lime, amaretto
Vallum St Germain – Gin, Elderflower, St Germain, lemon, soda

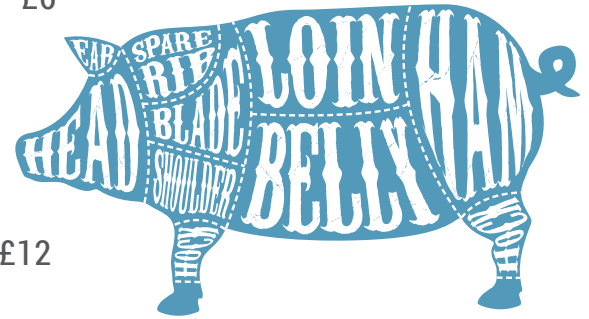


Starter

Vallum Garden Celeriac soup, Vallum bakery bread (v) - £5.5
Vallum Garden salad, stilton dressing, apple, croutons (v) - £5.5
Crab on Vallum bakery sourdough, lemon mayo - £6
Kearsley Farm scotch egg with black pudding & plum ketchup - £6

Main Course

North Acomb Farm, roast sirloin of beef - £12
North Acomb Farm, free range, organic roast pork, crackling - £12
Roast chicken, chestnut stuffing - £12
Sunflower loaf with all the trimmings (v) - £12
Vallum Ale battered cod, fries, mushy peas, kitchen tartare sauce - £10



Sides

Braised red cabbage - £3.5
Bowl of Yorkshire puddings for the table - £2

The above roasts will be served with Yorkshire pudding, braised red cabbage, Vallum carrot, bashed swede, garden greens, beef dripping roasties* & gravy.

****Vegetarian option available.***

Desserts

Sticky toffee pudding, salted caramel - £6
Vallum's award winning chocolate brownie with chocolate sauce - £6
Lemon meringue Pie - £6
Bread & butter pudding - £6
Vallum's Little Dairy ice creams - £5
Cheese board of Yorkshire blue, Godminster cheddar, crackers & grapes - £7

If you require any information regarding allergens, please ask a member of staff.

