

SUNDAY LUNCH

Our favourite day of the week...

2 Courses £27.50 / 3 Courses £34

Starters

Smoked Haddock, Trout & Prawn Fishcake Romensco Sauce

> Halloumi Fries Sweet chilli dip GF (V)

Local Brixworth PâtéRed onion chutney, warm ciabatta GFA

Classic Prawn Cocktail House Marie Rose dressing, bread & butter GFA

Homemade Butternut Squash, Chilli & Sage Soup
Bread & butter
VEGAN AVAILABLE / GFA

Panko Breaded King Prawns Sweet chilli dip

Trio of Falafel
Soy, sesame & ginger dressing, harissa
dipping humous GF / VEGAN

Garlic Baked Field Mushroom Pepper sauce, toasted ciabatta GFA

Main Course

Rosemary Marinated Roast Leg of Lamb GFA

Roast Topside of Scottish Beef GFA

Roast Chicken Breast Supreme GFA Pig in blanket, sage & onion stuffing

Sweet Potato, Apricot & Cashew Tart (GF / VEGAN AVAILABLE)

Chestnut, Mushroom, Cranberry & Pumpkin Seed Roast (VEGAN AVAILABLE)

Homemade Pie of the Day

Mixed Bean & Vegetable Pie (v)

Above served with Yorkshire pudding, cauliflower cheese, fresh vegetables, parsnips, roast potatoes & gravy

Olde Vic Fish Pie

Salmon, prawns & haddock Topped with creamy mash

Desserts

Jam Roly Poly
Served with custard or ice cream

Homemade Pear & Apple Crumble
Served with custard or ice cream

Baked Vanilla Cheesecake Cherry & brandy compote

Sticky Toffee PuddingServed with custard or ice cream GFA

Giant Choux Bun, mulled berries, cream, chocolate sauce, chocolate shavings

Warm Chocolate Brownie chocolate ice cream VEGAN / GF AVAILABLE

The Olde Vic Cheese Board
Somerset Brie, Mature Cheddar, Local Blue,
caramelised onion chutney, oatcakes GF

Luxury Ice Creams

Vanilla / Salted Caramel / Chocolate / Mint Choc Chip / Strawberry VEGAN AVAILABLE / GFA (£2.16/scoop)