

THE BANKHOUSE

Sunday Menu

Starters

Homemade Soup of the Day—Served with warm crusty roll & butter

Homemade Chicken Tikka (GF) - Served in a poppadom basket, salad & cool mint raita drizzle

Prawn, Apple & Cucumber Cocktail - Juicy plump prawns, mixed with diced apple & cucumber with a creamy marie rose sauce

Homemade Garlic Mushrooms (V) - Button mushrooms cooked in a creamy garlic sauce & served with toasted ciabatta strips

Homemade Mozzarella & Spicy Tomato Potato Skins (VG, GF) - served with a salad garnish

Mains

Home Roasted British Topside of Beef*

Home Roasted Loin of Pork*

Home Roasted Gammon*

***Choice of 3 Mixed Meats**

Home Roasted Leg of Yorkshire Lamb (£4 Supplement)

Roast Chicken Breast

All the above served with homemade Yorkshire Puddings, stuffing and chipolata sausage, roast & mashed potato, unlimited fresh vegetables & a touch of gravy

Homemade Seafood Pie

A tasty mix of salmon, haddock, prawns & smoked mackerel in a creamy sauce, topped with mashed potatoes & fresh vegetables

Sweet Potato & Chickpea Loaf (Vegan)

served with fresh vegetables

Puddings

Homemade Treacle Sponge—served with custard

Crème Brulee - served with shortbread biscuit

Homemade Apple & Cinnamon Crumble (GF, VG) - vegan ice-cream

Warm Chocolate Brownies (GF) - with either cream or Ice-cream

1 Course £16.95 2 Courses £20.95 3 Courses £24.95