



## SUNDAY ROAST

### Starters

Soup of the day served with crusty bread	5.95	GFAEFVE
Smoked Mackerel pate, dill, fresh vegetables and toasted bread	9.50	GFAEF
Crispy Cider battered calamari, gem lettuce, lime mayonnaise	8.50	GF

### Sharing Platters

Marinated Whole baked Camembert, salad, chutney and ciabatta	17.00	GFAVEF
Vegan – hummus, pesto, fresh vegetables, onion chutney, pickles, pitta bread	17.95	GFAVE

### Sunday Roast Dinner

-Served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy.	
Slow Roasted Beef	18.95
Slow Roasted Marinated Pork Belly	18.95
Slow Roasted Leg of Lamb	18.95
A Mixed Meat Roast -a slice of each meat from our range	21.95
The Amberley's Nut Roast	18.00

### Main Courses

Honey glazed Ham, brace of eggs and chips	13.95	GFDF ,
Vegetable Roulade, vegetables, chips and rich tomato sauce	13.95	V
Pan Fried Salmon, new potato, broccoli and lemon herb sauce	17.00	GFEF

### Desserts

Chocolate & Cherry Tart with vanilla ice cream	8.95	GF VE
Lemon Tart served with Blueberry sorbet	8.95	
Ginger Cake with vanilla ice cream and toffee sauce	8.95	GF
Affogato, coffee, Marshfield's ice cream, and Amaretto	10.95	GFEF
Apple & Plum Crumble with Custard	8.95	GFDF
Amberley cheeseboard, a selection of cheese, biscuits, grapes, chutney	12.95	GFA
A nibble of blue cheese and a glass of port	9.95	GFA

#### Selection of local Marshfield's ice-cream

1 Scoop of a flavour of your choice from the list below 3.00

2 Scoop of a flavour of your choice from the list below 5.70

3 Scoop of a flavour of your choice from the list below 7.50

- Vanilla (GF)
- Chocolate (GF)
- Strawberry (GF)
- Rhubarb and Custard (GF)
- Very Cherry (GF)
- Vegan Mango Sorbet (GF, VE)