

WILLOWBECK LODGE

SUNDAY MENU

SET MENU EXAMPLE



2 COURSES 28 | 3 COURSES 36

STARTERS

Soup of the day with farmhouse bread and butter VG V (gl,dy)

Chicken liver pate, toast and craft ale chutney (su, gl, eg, dy)

Roasted beetroot salad, whipped feta, hot honey and pistachios V (dy, n)

Salt and pepper squid, chilli and lime mayonnaise (mo, se, so, gl, cr, f, mu)

Prawn cocktail with whisky Marie Rose (cr, ce, su)

MAIN COURSES

All roasts served with Yorkshire pudding, roasted and mash potatoes, roasted vegetables and gravy (su, gl, dy, mu)

Roast beef

Roast pork with apple sauce

Roast shoulder of lamb with mint sauce

Traditional fish and chips with tartare sauce, mushy peas and lemon (gl, f, eg, su)

Vegetarian and vegan dishes (see specials board)

DESSERTS

Sticky toffee pudding with butterscotch sauce and vanilla ice cream (dy, eg)

Cheesecake of the day (dy, gl, eg)

Vanilla creme brûlée with shortbread (dy, gl, eg)

Crumble of the day with honeycombe ice cream (dy)

2 scoops of ice creams or sorbets available (dy)

Affogato (dy)

V vegetarian, VG vegan. Contains gluten (gl), contains dairy (dy). Allergen labels dairy dy gluten gl, soya so, fish f, crustacean cr, mollusc mo, egg eg, lupin lu, mustard mu, peanuts pn, sesame se, sulphur dioxide su, celery c, nuts n.

Please note we cannot guarantee against cross contamination for those with severe allergies. If you have an allergy that is not listed, please let your server know. We make every effort to produce as much of our food as possible on-site. Our prices are inclusive of VAT. We appreciate our customers' patience at busy times.