



# THE THROCKMORTON



- FREEHOUSE - INN - QUALITY DINING -

## FIXED PRICE SUNDAY ROAST

SERVED 12 TO 9PM - 2 COURSES £13.95 - 3 COURSES £16.95

### TO START

LEEK, POTATO + CHEDDAR SOUP + CRUSTY BREAD <sup>V GFO L</sup>

CHICKEN + HAM TERRINE + CHUTNEY + CROSTINIS <sup>GFO L</sup>

BREADED WHITEBAIT + LEMON CRÈME FRAICHE <sup>G L</sup>

BRIE BITES + SPICED CRANBERRY CHUTNEY <sup>V G L</sup>

### ROASTS

SLOW ROAST BEEF SERVED PINK OR WELL DONE <sup>GFO L</sup>

HOME ROASTED GAMMON HAM <sup>GFO L</sup>

ROAST BREAST + LEG OF CHICKEN + STUFFING <sup>GFO L</sup>

THE THROCKMORTON TRIO A SLICE OF ALL THREE (+£2) <sup>GFO L</sup>

SLOW ROAST PORK BELLY + SPICED APPLE (+£2) <sup>GFO L</sup>

SMOKED CHEDDAR + MUSHROOM + LEEK PARCEL <sup>V G L</sup>

All served with roast potatoes, Yorkshire pudding and gravy (if you want more gravy just ask!)

accompanied by a basket of fresh steamed vegetables

### SUNDAY EXTRAS AND SIDES

HOMEMADE CAULIFLOWER CHEESE <sup>V G L</sup> £2.95

HONEY ROASTED PARSNIPS <sup>VE</sup> £2.95

EXTRA YORKSHIRE PUDDING <sup>V G L</sup> 95P

EXTRA YORKSHIRE PUDDING <sup>V G L</sup> 95P

EXTRA STUFFING <sup>G L N</sup> 95P

SIX PIGS IN BLANKETS <sup>G L</sup> £3.95

### DESSERT

BLACK CHERRY CRÈME BRULEE <sup>V L</sup>

APPLE + RAISIN + CINNAMON CRUMBLE + CUSTARD <sup>V G L</sup>

CHOCOLATE BROWNIE SUNDAE <sup>V L</sup>

TREACLE + GINGER TART + CUSTARD <sup>V L N</sup>

*Full main menu also served Sundays*

ALLERGEN & DIETARY INFORMATION - If you have an allergy or intolerance to any foodstuff, please let the team know when ordering. For your general guidance, dishes on this menu are marked **V** (Vegetarian), **G** (Contains Gluten), **L** (Contains Lactose) & **N** (Contains Nuts). Some dishes are also labelled **GFO** (Gluten Free option available upon request), **VeO** (Vegan option available on request) where small changes can be made. The team has a full list of all menu items and their key allergen ingredients available upon request, however all of our food is prepared in a kitchen where all of the key allergens, fish and meat are used. So while we do know what ingredients go into our food, we cannot guarantee any dish is 100% free from any allergen or foodstuff. We do however take measures to ensure cross contamination is avoided as far as possible.