

THE GUY FAWKES ARMS

Sunday Menu

1 Course £15.50

2 Course £20.50

3 Course £25.50

Starters

Bread Selection

Hummus, Black Olive Tapenade, Sun Blushed Tomato Tapenade, Herb & Truffle Butter

Roasted Celeriac & Rosemary Soup

Herb Croutons, Saffron Oil

Asian Beef Salad

Beef Sirloin, Crispy Vegetable Salad, Toasted Sesame Seed, Soy & Chilli Dressing

Gnocchi

Wild Mushrooms, Pancetta, Parmesan Cream Sauce

Prawn Cocktail

Iceberg Lettuce, Vine Tomato, Cucumber, Marie Rose Sauce

Moules Mariniere

Shallots, Garlic, White Wine, Cream, Parsley

Mains

The Full Fawkes (£3.50 Supplement)

Roast Sirloin of Beef, Loin of Pork, Sage & Onion Stuffing, Crackling, Yorkshire Pudding, Stock Gravy

Steak & Black Sheep Ale Pie

Short Crust Pastry, Hand Cut Chips, Black Sheep Ale Gravy

Roast Sirloin of Beef

Yorkshire Pudding, Stock Gravy

Roast Loin of Pork

Sage & Onion Stuffing, Crackling, Yorkshire Pudding, Stock Gravy

Roasted Lamb Rump

Served Pink, Balsamic, Thyme & Rosemary Marinade, Yorkshire Pudding, Stock Gravy

Fillet of Hake

Sautéed New Potatoes, Chorizo, White Wine Sauce

Buttered Leek & Gruyere Filo Parcels

Herb Oil, Cream Truffle Sauce

Sides

Creamed Savoy Cabbage, Peas & Pancetta £4.50

Cauliflower Cheese £4.50

One Yorkshire Pudding £1.00

All main courses are served with complimentary seasonal vegetables, triple cooked goose fat roast potatoes and creamed mash

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or dietary requirements, please inform a member of staff. Thank you

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Desserts

Sticky Toffee Pudding

Toffee Sauce, Madagascan Bourbon Vanilla Ice Cream

Rhubarb & Custard Eton Mess

Mini Pavlova, Crème Patissiere, Whipped Cream, Rhubarb Compote

Double Chocolate Brownie

Espresso Martini Sauce, Madagascan Bourbon Vanilla Ice Cream

Apple & Plum Crumble

Vanilla Cream Custard

Selection of Northern Bloc Ice Creams

Madagascan Bourbon Vanilla

Dark Chocolate & Sea Salt

Ginger Caramel

Raspberry & Sorrel

Black Treacle

Hazelnut & Tonka Bean

Vegan Ice Cream Selection

Strawberry & Yuzu

Chocolate and Orange Blossom

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