

THE SUN

COUNTRY INN

SUNDAY CARVERY

1 COURSE £8.95
2 COURSE £13.95
3 COURSE £17.95

Served 12 noon - 5.30pm

CHILDREN
1 COURSE £5.95
2 COURSE £7.95
3 COURSE £9.95

Choose from the Carvery menu or the children's menu

STARTERS

Prawnography - The best prawn cocktail ever.*

Deep fried Brie with red pepper chutney and charcoal mayo. {V}

Chicken Caesar salad, crisp Romaine, shaved parmesan, garlic croutes, Caesar dressing.*

Soup of the Day.

Home cured salmon in vodka and beetroot with rocket, mint and radish, soft boiled egg and pickled cucumber. {GF}

Sweet pickled herrings with beetroot & horseradish cream. {GF}

OR

Choose any 1 small bites from the following:

Panko breaded crab cakes with sweet chilli mayo.

Onion bhaji battered prawns with mango chutney and mint yoghurt.

Deep fried whitebait with dill mayo.

Deep fried calamari in lime and coriander batter with spring onion and sun blushed tomato.

Sweetcorn fritter with roast red pepper & lime zest yoghurt. {V}

Popcorn chicken with BBQ sauce.

MAIN COURSES

Choice of 4 roasts and steak pies from the carvery.

6oz rib-eye with sweet grilled tomato, pepper sauce & chips. {GF}

Traditional: beer battered haddock served with chips, minted mushies and tartar sauce.

Char grilled mediterranean vegetables in a tomato sauce with garlic, spinach and linguine. {V}

Seafood linguine.

Lamb and mint burger with feta and tomato relish, lettuce, onion and tomato.

DESSERTS

chocolate brownie with vanilla ice cream.

Doughnuts with jam and strawberries.

Sticky toffee pudding with toffee sauce and vanilla ice cream.

Apple crumble with almonds and raspberries, custard and vanilla cream.

Profiteroles with chocolate dip.

Cheese & biscuits with celery, chutney and grapes.

DESSERT WINES

Moscato Passito Palazzina DOC
£2.85 50ml

CYT Late Harvest Savignon Blanc
£2.75 50ml

Also available on Sundays
Sharing platters and sandwiches (bar only)

* These dishes can be gluten free. {GF} Gluten Free. {V} Vegetarian.

LUNCHTIME & EARLY BIRD

1 COURSE£9.50
2 COURSE£12.50
3 COURSE£15.95

Served 12 noon - 2.30pm and 5-7pm
{ TUESDAY TO FRIDAY }

12 noon - 7pm { SATURDAY }

STARTERS

Deep fried Brie with red pepper chutney and charcoal mayo. {V+GF}

Mussel chowder: potato, sweetcorn, saffron, white wine and cream cooked with fresh mussels. {GF}

Home cured salmon in vodka and beetroot with rocket, mint and radish, soft boiled egg and pickled cucumber. {GF}

Soup of the day. {V+GF}

OR

Choose any 1 of the small bites.

MAIN COURSES

6oz rib-eye with sweet grilled tomato, pepper sauce and chips.*

Traditional: beer battered haddock served with chips, minted mushies and tartar sauce.

Mushroom risotto with shavings of parmesan and truffle oil. {V+GF}

Chicken, bacon, BBQ sauce, mozerella with fries. {GF}

Tuna Nicoise salad. {GF}

DESSERTS

Sticky toffee pudding.

Chocolate brownie with vanilla ice cream.

Ice cream sundae.

Profiteroles with chocolate dip.

Cheese and biscuits.

WHAT'S ON

LIVE

ENTERTAINMENT

EVERY

FRIDAY NIGHT

FROM 9PM

WHY NOT
TRY OUR SISTER
GASTRO PUB

THE
**HARE
AND
HOUNDS**

HIPPERHOLME

thehareandhoundshipperholme.co.uk

GIFT
VOUCHERS
AVAILABLE

Please Ask A Member Of Staff

www.thesunlightcliffe.co.uk