

# The Strafford Arms

## SUNDAY LUNCH

### Starters

Soup of the day, artisan bread, salted butter. (V)	£5
Artisan breads, tomato pesto, olives and dipping oils. (V)	£6
Chicken Liver Parfait with sage butter, pistachio granola and toasted sourdough.	£6
Prawn, Crayfish and Smoked Salmon cocktail, Marie Rose sauce and baby gem lettuce.	£6
Gorgonzola cheese tart served caramelised shallots with rocket leaves and a balsamic glaze.	£6

### Mains

Bangers & Mash. Pork sausages served over butter mash with a rich onion gravy.	£10
Summer vegetable pappardelle with sun dried tomatoes, parmesan and basil oil. (V)	£10
Roast 28-day aged topside of beef, Yorkshire pudding, duck fat roast potatoes, rich roasting gravy, seasonal vegetables and homemade horseradish.	£11
Roast Chicken Breast, spiced carrot puree, duck fat roast potatoes, seasonal vegetables, Yorkshire pudding, sage and onion stuffing and rich roasting gravy.	£12
Pan fried Seabass on a bed of crushed potatoes served with a caper beurre blanc.	£12
Roast Leg of Lamb served with duck fat roasted potatoes, pea puree, seasonal vegetables, Yorkshire puddings, sage and onion stuffing and rich roasting gravy.	£13
Add 'Mash Potatoes'	£2

### Desserts

Selection of ice creams and sorbet served with fresh berries and sauces.	£5
Homemade lemon posset with shortbread crumb and lemon and ginger mascarpone crunch ice cream.	£6
Sticky toffee pudding, toffee sauce and 'Yummy Yorkshire' snickers ice cream.	£6
Homemade passionfruit cheesecake and mango sorbet.	£6
Duo of Chocolate; brownie and chocolate delice served with 'Yummy Yorkshire' chocolate ice cream.	£7
Cheese plate. Selection of fine English cheeses served with celery, homemade chutney, salted butter and biscuits.	£9