

EST.



1996

HOUGHWOOD

Sunday Menu

2 courses £27.50 | 3 courses £35.00

STARTERS

SOUP OF THE DAY (V) (VE) (GFO)
bread roll & butter

CHEESY GARLIC MUSHROOMS (V) (GFO)
set on garlic ciabatta croute

BBQ PORK RIBS (GF)
finished with spring onions, dill &
sesame seeds

HAM HOCK TERRINE (GFO)
with onion chutney, crisp flat bread

CAESAR SALAD (V) (VEO) (GFO)
cos lettuce, parmesan, garlic croutes

TOMATO & MOZZARELLA SALAD (V) (GFO)
rustic cut tomato, ripped mozzarella,
garlic croutons, balsamic glaze

MAIN DISHES

ROAST CHICKEN &
MUSHROOM RISOTTO (GF)
drizzled with zingy peppercorn sauce

TUSCAN SALMON (GF)
cherry tomatoes, peppers, olives, red
onions, broccoli, new potatoes

FARMHOUSE SAUSAGE & MASH
with balsamic onion gravy

FISH & CHIPS (GFO)
mushy peas, chunky chips, tartare sauce

SPICED SWEET POTATO
ROULADE ROAST (V) (VE) (GF)
tomato & olive sauce

BURGERS

CRISPY CHICKEN BURGER
cos lettuce, tomato, cheese, chunky
chips, slaw, onion rings

BEEF BURGER
cos lettuce, tomato, cheese, bacon, chunky
chips, slaw, onion rings

SUNDAY LUNCH

ROAST RUMP OF BEEF (GF)

HERB ROAST BREAST OF CHICKEN (GF)

ROAST LOIN OF PORK (GF)

all roasts are served with roast potatoes, seasonal
vegetables, gravy & yorkshire pudding

DESSERTS

SELECTION OF ICE CREAM (VEO)
vanilla | strawberry | chocolate

HOMEMADE LEMON TART (V)
fresh raspberries

HOMEMADE STICKY TOFFEE PUDDING (V) (GF)
toffee sauce, vanilla pod ice cream

CRÈME BRÛLÉE (V) (GF)
homemade shortbread, raspberries

HOMEMADE CHEESECAKE OF THE DAY (V)

CHOCOLATE BROWNIE
chocolate sauce, vanilla pod ice cream

V – Vegetarian | VO – Vegetarian Option | VE – Vegan |
VEO – Vegan Option | GF – Gluten Free |
GFO – Gluten Free Option

If you have any food allergies or dietary requirements,
please inform a member of the team prior to ordering.