



THE OLD VICARAGE

SUNDAY LUNCH MENU

STARTERS

Velouté 6
New season potato velouté – chimichurri

Terrine 7.5
Chicken and pistachio terrine – pickled vegetables – mixed salad

MAINS

Roast Beamans of Bridgnorth beef rump 15
Rare roast beef rump – Yorkshire pudding – red wine gravy

Bridgnorth spring lamb 15
Roast leg of local lamb with garlic and rosemary – sausage meat stuffing – red wine gravy

Nut roast 13
Homemade nut roast – wild mushroom gravy

All served with roast potatoes, new potatoes, cauliflower cheese, honey roast carrots and parsnips and buttered peas

DESSERTS

Lemon 6.5
Lemon posset – raspberries – pistachio crumble – basil

Eton mess 7
Meringue – fresh berries – Chantilly – meringue – mint

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE INFORM A MEMBER OF STAFF UPON ARRIVAL OR ON BOOKING.

PLEASE BE ADVISED THE KITCHEN DOES CONTAIN NUTS, SHELLFISH AND GLUTEN. BUT WE DO MAKE EVERY EFFORT TO ACCOMMODATE ALL FOOD DIETARY REQUIREMENTS.

