

THE OLD VICARAGE

MENU

*** PLEASE NOTE THIS IS A SAMPLE SUNDAY LUNCH MENU. OUR MENU CHANGES WEEKLY ***

Whilst You Wait - Bread & Whipped Butter

STARTERS

Butternut Squash Soup Crispy Carrots - Parsley Oil DF/GF/NF/VE

Confit Duck Pressing Roasted Pistachio — Blood Orange — Fennel Citrus Salad NF*/DF/GF

Nori Cured Salmon Asian Salad — Honey and Soy Glaze - Horseradish Ice Cream GF/NF

Caramelised Onion Tart Glazed Chicory — Cranberry — Onion Powder NF/VE*

MAINS

Roast Sirloin of Beef Yorkshire Pudding — Roast Potatoes - Red Wine Gravy NF/GF*/DF*

Roast Loin of Pork Rosemary & Fennel Stuffing - Roast Potatoes - Red Wine Gravy NF/GF*/DF

Pan Fried Hake White Beans — Garlic & Parsley Cream Sauce NF/GF

Spinach, Chestnut & Celeriac Pithivier Broccoli Puree — Toasted Seeds DF/VE



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DESSERTS

Chocolate and Banana Custard Cake Caramelised Banana — Cinnamon Ice Cream V/NF

Warm Treacle Tart Pecans — Spiced Orange Sorbet V/NF*

Toffee Apple Sponge Pudding Toffee sauce — Clotted cream Ice Cream V/NF

Selection Of Local Artisan Cheeses (£2.50 Supplement) House Chutney- Pickled Celery- Grapes, Crackers GF*/NF/V

2 Courses £27.00

3 Courses £32.00

HOT DRINKS

Espresso	2.5	Cappuccino	3.5
Double Espresso	3.5	French press for two	3
Americano	3	Hot Chocolate	3.5
Latte	3.5	Selection of Teas	3

Add A Shot of Flavoured Syrup for 50p, Vanilla, Hazelnut, Caramel, Mint

V: Vegetarian VE: Vegan VE*: Vegan adaptable GF: Gluten free GF*: Gluten free adaptable DF: Diary free DF*: Diary free adaptable NF: Nut free

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.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL, THIS IS SHARED DIRECTLY WITH ALL STAFF MEMBERS.

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