

Show Stopping Sunday Carvery!

If you have an allergy or intolerance, please speak to a member of staff before you order your food and drinks.

Our great homemade Yorkshire puddings are made fresh every weekend, to accompany our tasty roasts.

To Start

Golden Breaded Mushrooms V*
£3.95

With a dressed salad garnish and either garlic mayonnaise or smoked BBQ sauce dip.

King Prawn Cup £4.25

On crisp mixed leaves with seafood sauce and hand-cut bread and butter.

Black Pudding Hash £4.45

Crispy shredded potato, onion and black pudding hash cakes, topped with a free range fried egg and fresh rocket.

Homemade Soup of the Day V
£3.95

With hand-cut bread and butter. Ask for today's choice.

The Main Event

Sunday Carvery Only £8.35

Our freshly carved roasts are served with a homemade Yorkshire pudding, home-cooked roast potatoes and a range of seasonal vegetables.

Or choose our vegetarian dish of the day. V

Children's Sunday Carvery also available.

**Add an extra bowl of Yorkshire puddings
or a bowl of pigs in blankets for £3.00 each**



**Proud to
use British
potatoes.**

Go large for an extra £1.00

You get more meat, more stuffing and an extra Yorkshire pudding!

To Finish

ALL DESSERTS £2.00*

Bramley Apple Pie V

Served warm with custard.

V When served without the custard.

ASPALL Mixed Fruit & Cyder Crumble V

A compote of juicy strawberries, raspberries, apples and blackcurrants with Aspall cyder. Topped with a buttery shortbread crumble. Served warm with custard.

Strawberry & Clotted Cream Tower V

Sweet vanilla sponge base topped with vanilla and clotted cream mousse, strawberry compote and a further layer of vanilla and clotted cream mousse garnished with strawberries and white chocolate shavings. Served with vanilla flavour ice cream.

Lemon, Raspberry & Blueberry Pudding V

A light lemon sponge baked with lemon zest and whole raspberries topped with blueberries and a raspberry and lemon coulis sauce. Served warm with custard.

Chocolate Fudge Cake V

Layers of chocolate sponge with rich chocolate fudge icing, served hot or cold with pouring cream.

Ice Cream Sundaes

ASPALL Mixed Fruit & Cyder Sundae V

Vanilla flavour ice cream layered with a compote of juicy strawberries, raspberries, apples and blackcurrants with Aspall cyder, topped with cream.

Chocolate Indulgence Sundae V

Chocolate and vanilla flavour ice creams, layered with chocolate sauce and finished with cream and chocolate flakes.

Lemon & Lime Sorbet V

Tangy lemon and lime flavoured sorbet with lime zest, served with crushed meringue and raspberry sauce.

V When served without the meringue.

Kids get a free dessert**

* From this Sunday menu only.

**From the Children's Menu.

When purchasing a children's meal from this menu or the Children's Menu.

V Suitable for vegetarians or vegetarian option available. V Suitable for Vegans.

V* V* We cannot guarantee that our vegetarian or vegan dishes have been cooked in dedicated fryers. Please ask a member of staff for more information.

Our chicken dishes may contain bones. We regret we cannot guarantee that any of our dishes are free from nuts or nut derivatives. All food is prepared in kitchens where nuts, gluten and other allergens are present and our menu descriptions cannot include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available at <http://village.marstons.co.uk>.