

SUNDAY MENU

TWO COURSES £20
THREE COURSES £25

STARTERS

Roasted Heritage Carrots with Feta Style Cheese, Kale Pesto, and Toasted Sunflower Seeds (WF, VG)

Creamy Garlic Wild Mushrooms on Focaccia topped with a Crispy Panko Egg (V)

Garlic and Herb Potted Prawns

Breaded Chicken Strips with Korean BBQ Sauce

SUNDAY ROASTS

All Served with a Selection of Vegetables, Potatoes and Yorkshire Pudding

28 Day Matured Roast Topside of Beef

Roast Loin of Pork

Roast Chicken Breast

Vegetable Loaf (VG)

Extras: Yorkshire Pudding £1, Seasonal Vegetables £3, Roast Potatoes £3, Mashed Potato £3

Pan Fried Mackerel Fillet

With a Smoky Bean Cassoulet and Pan-Fried Gnocchi

Engine Room Burger

6oz Homemade Burger with Bacon Jam, Monterey Jack Cheese, Served with Lettuce, Tomato, Red Onion, Gherkin, Fries, and a Smoky Chipotle Slaw

DESSERTS

Caramelized Banoffee Waffle with Vanilla Bean Ice Cream

Deep Filled Apple Pie with Custard

Eton Mess with Marshmallow Fluff and Rosehip

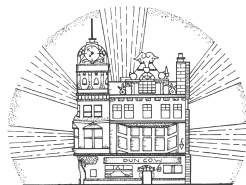
Chocolate Tart with Raspberry Coulis

Buttermilk Pancakes with Mixed Berries and Vanilla Bean Ice Cream

(V) = Vegetarian, (VG) = Vegan, (WF) = Wheat Free Recipe

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our servers on every visit to our restaurant.

All prices include VAT. Service is at customers discretion, tips are gratefully received in cash or card and are passed directly to colleagues.



THE DUN COW