

# SUNDAY

1 COURSE £16/ 2 COURSES £20/ 3 COURSES £24

## STARTERS

### **Spinach & wild mushroom v gfa**

pan fried wild mushrooms in a creamy white wine sauce with wilted spinach served on toasted sourdough

### **Queso Halloumi & watermelon slaw v gf**

Pan fried, served with pomegranate molasses & baby chard

### **Albondigas gf**

Smoked chilli & pork meatballs cooked in rich tomato sauce topped with manchego cheese

### **Filo Prawn**

Deep fried crispy prawn twisters served with garlic & saffron aioli.

## MAIN

### **Traditional Sunday roast**

Classic Sunday roast with roast potatoes, creamy mashed potatoes, roasted root vegetables, homemade Yorkshire puddings and lashings of gravy.

With your choice of;

**Chicken supreme**

**Roast beef**

**Belly pork**

**\*3 meat option Supp £5**

**Nut roast V**

**Extras;** Baby duke potatoes with manchego cheese £5

Cauliflower and Manchego bake £5

## DESSERTS

### **Spanish churros v**

Traditional spanish doughnuts rolled in cinnamon sugar & served with chocolate dipping sauce

### **Raspberry cheesecake gf**

served with madarin coulis

### **Sticky toffee pudding v**

Served with pedro ximinez sherry toffee sauce & vanilla ice cream

### **Raspberry & frangipane tart v gf**

Served with vanilla mascarpone

V Vegetarian VE Vegan GF Non gluten

**ALLERGIES & INTOLLERENCES**

Please make a member of the team aware if you have an allergy or intolerance

QUBANA