

The Well at Bulkington

• FREEHOUSE •

Sunday Lunch Menu

Starters

Leek & Potato Soup with Homemade Bread & Butter (V)

Creamy Garlic Mushrooms on Bruschetta (V)

Prawn Cocktail in Marie Rose Sauce on Baby Gem Lettuce with Homemade Bread & Butter

Chicken Liver Parfait with Real Ale & Apple Chutney & Toasted Ciabatta

Pan Seared Scallops, Red Pepper Puree, Parma Ham & Chargrilled Courgette Salad, Saffron Dressing (Supplement £3)

Mains

Roasted Style Farm Aged Sirloin of Beef with Seasonal Vegetables, Roasted Potatoes, Yorkshire Pudding & Gravy & Horseradish Sauce

Roasted Style Farm Loin of Pork with Roasted Onion, Sage & Apple Stuffing Seasonal Vegetables, Roasted Potatoes, Apple Sauce & gravy

Lemon & Thyme Roasted Chicken with Seasonal Vegetables, Dauphinoise Potatoes Served with a Wild Mushroom Sauce

Baked Cod Topped With a Mushroom, Lemon & Chive Crust, Served on a Red Wine & Spring Onion Risotto with Herb Oil

Bromham Mixed Beetroot, Field Mushroom & Goats Cheese Tart Tatin (V) with Tomato & Basil Caramel, Crushed New Potatoes & Rocket Salad

Desserts

Rice Pudding with Mascarpone & Berry Compote

Salted Caramel Apple Crumble with Cream

White Chocolate & Raspberry Fudge Brownie Served with Luscious Lemon Ice cream

Baked Vanilla Cheesecake with Fruit Compote & Raspberry Ripple Ice Cream

Cheese & Biscuits

2 Course £17.95 3 Course £21.95

Please note this menu is a set Two or Three Course only

Sam & Tim Taylor Proprietors

• Tel: 01380 828287 • Email: enquiries@thewellatbulkington.co.uk

Please note, all our dishes are freshly prepared and home cooked, which on occasion may result in a short delay