



Sample Sunday Lunch Menu

White bean, truffle and garlic soup, crispy chorizo Prawn & crayfish cocktail, red apple, spiced Marie-rose sauce, wheaten bread Caprese salad: buffalo mozzarella, cherry tomatoes, aged balsamic, rocket (V) Chicken liver parfait, brioche toast, sweet tomato chutney Roast Portobello mushroom, grilled goats cheese, pesto, toasted pine nuts (V)

McAtamney's roast sirloin of beef with Yorkshire pudding & pan gravy (Served pink or well done)

Blue-seared tuna steak, nicoise salad, soft-boiled egg Slow roast spring lamb, studded with rosemary & garlic, redcurrant jus Roast pork tenderloin wrapped in smoked ham, cider fondant potato, blue cheese sauce K & F fish 'n chips, homemade tartar sauce, chunky chips, & minted mushy peas Wild mushroom & spinach gnocchi with pecorino shavings (V)

All Sunday roast mains are served with mash, duck-fat roasties & market vegetables

Vanilla cheesecake, forest fruit compote, blackcurrant sorbet Sticky toffee pudding with butterscotch sauce, honeycomb ice cream Warm chocolate brownie, caramel fudge ice cream, chocolate crumb Honey and lavender pannacotta, wild berries, smashed meringue, almond cream Irish cheese selection, grapes and cheese biscuits (£3 supplement)

£20 per person for 3 courses.

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