

# SUNDAY MENU

## STARTERS

Roasted Red Pepper & Tomato Soup of the Day – Herbed Croutons £8 (v)

Classic King Prawn Cocktail – Toasted Granary Bread £12

Crispy Coated Breaded Mushrooms – Lemon Mayo £8 (v)

Jalapeno & Cream Cheese Bombers £8 (v)

Fig & Goat's Cheese Filo Triangles – Greek Salad £10 (v)

House Made Duck Liver Pate with Orang Glaze & Toasted Granary Bread £8

## SUNDAY ROASTS

Matured British Roast Striploin of Beef £26

Matured British Roast Topside of Beef £17

Roast Blythburgh Free Range "Cote D Porc" £18

Roasted Chicken Breast £17

Honey Mustard Glazed Roast Ham £17

Slow Braised Lamb Shank £24

Scottish Salmon "En Croute" & Lemon Butter Sauce £22

Chestnut, Pumpkin, Sweet Potato, Rice Nut Roast £17 (v or ve)

Mixed Roast – Beef, Chicken, Ham £22

### **Modest Size Roast Dinners**

Striploin of Roast Beef £13

Honey Mustard Glazed Roast Ham £11

Roast Chicken Breast fillet £12

*All The Cowper Arms Roast Dinners Are Served with Roast Potatoes,  
Creamed Leeks, Red Cabbage,  
Medley of Seasonal Vegetables, Carrot & Swede Smash  
Yorkshire Pudding & Chef's Special Red Wine Gravy*

***Add cauliflower cheese £3.00 (v)***

Please let us know if you have any allergen concerns or special dietary needs.

Please ask for the Gluten Free advice or Allergen Advice if required.

We are one kitchen operation and cannot guarantee that cross contamination of products does not take place.



# MAIN COURSES

Vegetable Lasagna – Garlic Ciabatta Bread – House Salad £17 (v)

10oz Gammon Steak – Fried Egg – Pineapple – Chunky Chips or Skinny Fries £16

Pure Beef Burger, Swiss Cheese, Smoked Bacon, French Fries £19

Chicken Burger, Swiss Cheese, Smoked Bacon, French Fries £19

Vegetarian Burger, Swiss Cheese, French Fries £16 (v)

Pie of the Day – Sunday Roast Accompaniments £18

Vegan Pie of the Day – Sunday Roast Accompaniments £18 (ve)

Beef Bolognese Pasta Bake – Garlic Ciabatta – House Salad £16

Kinga's Medium Hot Mixed Bean Chilli – Rice – Salsa – Tortilla Chips £16 (ve)

## SWEET TREATS (v)



Chocolate Fondant – Vanilla Ice Cream – Chocolate Garnish £8.5

Bramley Apple Pie – Vanilla Ice Cream or Custard £8.5

Belgian Waffle – Caramel Sauce – Vanilla Ice Cream £8.5

Dairy Free Chocolate Tart – Raspberry Sorbet £8.5 (ve)

Sticky Toffee Pudding – Vanilla Ice Cream or Custard £8.5

Toffee & Honeycomb Cheesecake – Vanilla Ice Cream – Toffee Sauce £8.5

Churros – Rolled in Sugar & Cinnamon – Chocolate Dip £8.5

Eton Mess – Meringue – Mixed Berries – Cream – Ice Cream £8.5

Spotted Dick – Custard £8.5

Syrup Sponge Pudding – Vanilla Custard – Berry Compote £8.5

Chocolate Brownie – Chocolate Sauce – Vanilla Ice Cream £8.5

Sorbet Selection (Mango or Lemon) £3/scoop (Ve)

Ice Cream Selection (Chocolate, Strawberry & Vanilla) £2.5/scoop

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