

SUNDAY



LUNCH

The **BUXTED Inn**

12noon–3.30pm

Starters

Homemade Bread, olives, sundried tomato, butter

Crispy Cockles, chili vinegar

Pheasant & Pistachio Rilette, pickled beetroot, chilli & plum jam, rye bread

Soup of the Day, homemade bread

Beetroot Cured Salmon, dill & pomegranate dressing, celeriac remoulade

Chicken Liver & Bone Marrow Parfait, braised balsamic onions, soda bread

Goats' Cheese Mousse, cranberries, sweet potato crisps cucumber, truffle croutons

Roasts

All served with beef dripping roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

Sirloin of Beef, horseradish cream

Slow roasted Pork Belly, burnt apple puree

Lemon & sage Chicken

Mains

Beer Battered Fish, triple cooked chips, minted mushy peas

Char-grilled 8oz Rib Eye Steak, peppercorn sauce, Portobello mushroom, grilled tomato, battered onion rings & triple cooked chips (+£4.50 supplement)

Poached Lemon Sole, prawn mousse, confit potatoes, grilled baby leeks, caper & dill dressing

Crab Bisque, crispy squid, new potatoes, samphire

Smoked Aubergine & Butternut Squash Curry, saffron & black pepper rice

Crispy Potato Gnocchi, roasted vegetable, walnuts, red pepper pesto

Guinea Fowl Two Ways, beetroot puree, pickled golden beetroot, creamed cabbage, port jus

Sides

Roasted Potatoes 3.5

Creamy Mashed Potato 3.5

Triple cooked Chips 3.5

Mixed Salad 3.5

Creamed Cabbage, bacon lardons 3.5

Chilli roasted Butternut Squash 3.5

Romanesco Cauliflower Cheese 3.5

Desserts

White Chocolate Panna Cotta, dark chocolate mousse, salted caramel

Sticky Toffee Pudding, butterscotch sauce, stem ginger ice cream

Apple & Blackberry Crumble Tart, vanilla custard

Rhubarb Baked Cheesecake, blood orange curd
Ice Creams & Sorbets

2 courses £16.95, 3 courses £19.95

Please inform a member of the team if you have any allergies. An optional service charge of 10% is added to tables of 10 or more.