

# SUNDAY

## AT THE WYNARD CLUB



### STARTER

Homemade soup of the day served with a warm bread roll (V/VE) | £6.25

Chicken & liver pate served with chutney & brioche toast | £6.95

Prawn cocktail with Marie rose sauce, crostini, baby gem and avocado | £7.25

Superfood salad with roasted butternut squash & French dressing (V/VE) | £6.50

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### MAIN

Roast topside of beef, garlic and herb roasted potatoes, seasonal vegetables, and Yorkshire pudding with rich pan gravy | £17.95

Roast chicken breast, stuffing, garlic and herb roasted potatoes, root, seasonal vegetables, and Yorkshire pudding with rich pan gravy | £16.95

Chef's special, slow cooked spicy neck of pork, garlic and herb roasted potatoes, seasonal vegetables, and Yorkshire pudding with rich pan gravy | £16.95

Seabass and roasted lemon fennel with champagne dill sauce | £16.95

Butternut squash & sage risotto (V/VE) | £14.95

Side of roast potatoes | £3.25

Sage and onion stuffing balls | £3.25

Side of cauliflower cheese | £3.25

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### DESSERT

Chocolate fudge cake, vanilla ice cream | £6.50

Sticky toffee pudding, custard & butterscotch sauce | £6.50

Apple & forest fruit crumble, custard | £6.50

Double chocolate brownie, vanilla ice cream & chocolate drizzle | £6.50

PLEASE SPEAK TO A MEMBER OF OUR TEAM WITH REFERENCE TO  
FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS.  
WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR MENU ITEMS.