

THE POTTERS ARMS

EAT DRINK LAUGH SLEEP

SUNDAY LUNCH SET MENU

Main course only 13.50, 2 Courses 17.50, 3 courses 21.50

TO START

- Stuffed Portobello Mushrooms** stuffed with tomato, onion, paprika & garlic (v) (6.25)
- Bubble & Squeak** with smoked bacon, hollandaise sauce & a poached egg (6.50)
- Homemade Soup of the Day** with warm bread (5.50)
- Crispy Calamari** with chilli sauce & dressed salad leaves (6.75)
- Cornish Smoked Mackerel** with beetroot & mooli salad, honey & soy (6.95)
- Homemade Fishcake** with garlic mayonnaise & dressed salad leaves (6.25)
- Ham Hock Terrine** with Potters piccalilli & sourdough toast (6.25)
- Steamed Mussels** in red Thai curry or white wine sauce served with artisan bread (6.50, 11.25 main course)

TRADITIONAL ENGLISH ROAST

Choice of:

- Roast Beef** served medium rare
- Roast Turkey** with all the traditional trimmings
- Roast Pork** with crackling and apple sauce

All served with homemade Yorkshire Pudding, roasted potatoes, roasted root vegetables & rich luxury gravy

DESSERTS

- Crème Brûlée** (6.25)
- Belgian White & Dark Chocolate Fudge Brownie** with vanilla ice cream (6.95)
- Homemade Fruit Crumble** with custard (6.25)
- Homemade Lemon Tart** with strawberry ice cream (6.25)
- Homemade Cheesecake** ask about today's choice (6.25)
- Sticky Toffee Pudding** with vanilla ice cream (6.50)
- Dairy Ice Cream** your choice of vanilla, chocolate, strawberry, caramel or mint (5.50)
- Potters Arms Cheese Board** choice of 3*, 5** or 7*** cheeses with chutney, crackers, celery & grapes - ask your server to discover the variety of cheeses on offer.
*3.50 supplement **5.95 supplement ***7.95 supplement

A LA CARTE MAIN COURSES

- Beer Battered Fish & Chips** a succulent fillet of haddock served with house fries, garden peas & homemade tartar sauce
12.50
- Homemade Thai Red Chicken Curry** tender chicken pieces in a spicy coconut milk sauce with vegetables served with fragrant basmati rice
14.50
- Confit Duck Leg** a classic of French cuisine served with roasted parsnips, buttery mash & a rich red wine jus
14.25
- Fillet Steak** a prime & tender cut cooked to perfection & served with house fries, roasted tomato & a peppercorn sauce
22.95
- Classic Sausages & Mash** Cumberland sausages served with buttery mash & onion gravy
11.50
- Purple Gnocchi** with roasted vegetable & butternut squash sauce (v)
10.95
- Pan-Seared Scottish Salmon** delicate fish fillet accompanied by green pea sauce, wild mushrooms, truffle oil & new potatoes
16.50
- Homemade Beefburger** lean ground beef with applewood smoked cheese, smoked bacon & onion rings served with house fries & dressed salad leaves
11.50
- Homemade Pie of the Day** served with buttery mash - please ask your server for today's selection
12.50
- Slow Roasted Belly Pork** served with wholegrain mustard mash, butternut puree, crackling and cider jus
15.75

SIDE DISHES

- House Fries** 2.95
- Buttery Mash** 2.95
- Tomato, Onion & Mixed leaf Salad** 2.50
- Buttered Vegetables** 2.95
- Garlic Bread / Garlic Bread with Cheese** 3.00

Add a delicious starter or dessert from our Sunday lunch menu (prices shown in brackets) or a sharing plate

SHARING PLATES

- Spicy Chicken Satay** tender spiced chicken fillet with homemade peanut butter dip
10.50
- Potter's Arms Butcher's Board:** a selection of cold meats, homemade sausage roll, scotch egg, barkham blue cheese & breads
13.95
- Selection of Warm Breads** sourdough & olive bread balsamic vinegar, olive oil, pesto & served with olives
4.95
- Baked Camembert** great for dipping with warm bread & served with cranberry chutney and pesto
11.50

CHILDREN'S SUNDAY LUNCH MENU

- Main course only 6.95, 2 Courses 8.45, 3 courses 9.95
- Starter** - garlic bread or soup of the day
- Children's roast dinner** - beef, chicken or pork served with roast potatoes, roasted root vegetables and gravy
- Napoli Pasta** penne pasta with tomato sauce (v)
- Cheese & Tomato Pizza** + choice of 2 toppings
- Fish & Chips** with peas
- Duo of Cumberland Sausages** with buttery mash & onion gravy
- Oven-Baked Chicken** with hand cut fries and peas
- Dessert** - hot chocolate brownie* with vanilla ice cream
Vanilla Ice Cream
*contains nuts

(v) indicates vegetarian or dishes which can be made suitable for vegetarians

Many recognised allergens are handled in our kitchen. If you have any concerns do not hesitate to talk to a member of our trained team and we will be happy to provide you with more detailed information

THE POTTERS ARMS

EAT DRINK LAUGH SLEEP

The slogan of the Potters Arms is "Eat, Drink, Laugh, Sleep". We are open every lunchtime for sandwiches and hot meals and offer a full a la carte menu in the evenings alongside our traditional warm welcome and well-stocked bar.

Our popular comedy nights are the chance to see both rising stars and established performers on the comedy circuit. We also run regular quiz nights and special events like our Burns Night supper and St George's Day sing-a-long.

For travelers we have comfortable ensuite bedrooms available and you can start your day with a full English breakfast.

For details visit our website www.pottersarms.co.uk or call 01494 726 222



THE POTTERS ARMS

Did you know that the Potters Arms can be hired for a wedding, special party or function? Ask your server for details and to discuss our buffet menus.

DON'T MISS

The Potters Arms is now a well-established comedy venue attracting some of the UK's leading standup comedians. Held monthly, your comedy ticket includes an interval meal. Check out our notice boards and flyers or visit our website for details of our next comedy night and our annual comedy festival.

Give the gift of laughter - ask about our comedy night vouchers for a special and unusual present

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