

THE POTTERS ARMS

EAT DRINK LAUGH SLEEP

SUNDAY LUNCH MENU

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

TO START

Stuffed Mushrooms Portobello mushrooms stuffed with 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 Fried Calamari with chilli dipping sauce & a dressed mixed salad
(6.75)

Smoked Duck Salad with homemade Caesar dressing
(6.95)

Homemade Fishcake with garlic mayonnaise & dressed salad leaves
(6.25)

Chicken Liver Terrine with cranberry & apple chutney served with sourdough toast
(6.25)

TRADITIONAL ENGLISH ROAST

Choice of:

Roast Beef served medium rare

Roast Chicken Breast free range, moist and delicious

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)

Hot Chocolate & Orange Brownie (6.95)

Homemade Fruit Crumble with custard (6.25)

Sticky Toffee Pudding with vanilla ice cream (6.50)

Dairy Ice Cream 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, mushy peas & homemade tartar sauce
11.95

Homemade Thai Green Chicken Curry tender chicken pieces in a spicy coconut milk sauce with vegetables & served with fragrant basmati rice
13.95

Confit Duck Leg a classic of French cuisine served with roasted parsnips, buttery mash & a rich red wine jus
14.25

Fillet Steak prime tender steak cooked exactly how you'd like it & served with house fries, roasted tomato & a peppercorn sauce
22.95

Classic Sausages & Mash Cumberland sausages served with butter mash & onion gravy
11.50

Vegetarian Risotto made with seasonal vegetables & parmesan cheese served with garlic bread (v)
10.95

Pan-fried Seabass delicate fish fillet accompanied by new potatoes with a white wine, prawn & caper dressing
15.75

Homemade Beefburger lean ground beef in a sweet potato bun with cheese, bacon & salsa 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 Lamb Shoulder falling off the bone served with savoy cabbage, baby carrots & buttery mash
19.50

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
9.50

Potter's Arms Butcher's Board: a selection of cold meats, homemade sausage roll, scotch egg, oxford 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 dinner 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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