

THE POTTERS ARMS

EAT DRINK LAUGH SLEEP

SUNDAY LUNCH SET MENU

Main course only 14.95, 2 Courses 19.95, 3 courses 24.95

TO START

Kung Po Cauliflower crispy cauliflower & cashew bites in a kung po sauce (6.95)

Macaroni Cheese Bites with a salsa dip (6.50)

Pork Belly Bites fried & skewered with chili sauce (6.75)

Bubble & Squeak with bacon, poached egg & hollandaise (7.25)

Seabass Kohlrabi & Apple pan fried on dressed salad (6.95)

Soup of the Day Vegan option Please ask server (5.95)

SUNDAY ROASTS

Choose from Traditional **Roast Beef, Pork** & Crackling, or Half Roast **Chicken**. Served with roast potatoes, steamed vegetables, homemade gravy & Yorkshire puddings

Red pepper and butternut squash Wellington (vegan) served with roast potatoes, vegetables, vegan gravy and Yorkshire puddings

DESSERTS

Belgian White & Dark Chocolate Fudge Brownie with vanilla ice cream 6.95

Cheesecake of the day please ask your server for today's choice 6.95

Sticky Toffee Pudding with vanilla ice cream 6.95

Dairy Ice Cream & Sorbets please ask your server for today's choice of flavours 5.95

Eton Mess with with summer berries 6.95

Vegan Dark Chocolate & Pear Cake with caramelised pears & sorbet (vegan) 6.95

Mr Whippy Icecream with flake 2.50 cone 3.50 tub

POTTERS ARMS CHILDREN'S MENU

Main course only 6.95, 2 Courses 8.45, 3 courses 9.95

STARTERS: **Soup of the day or garlic bread**

MAIN COURSES: **Kids Roast** with all the trimmings - choice of chicken, beef, pork or turkey

Cheese & Tomato Pizza + choice of 2 toppings

Fish & Chips with peas

Duo of Cumberland Sausages with buttery mash & onion gravy

Oven-Baked Chicken with house fries and peas

Napoli Pasta - penne pasta with tomato sauce (v)

DESSERTS: **Chocolate Brownie** or **Vanilla Ice Cream**

A LA CARTE MENU

Combine with starters and desserts from set menu

A LA CARTE MAIN COURSES

Rebellion Beer Battered Haddock & Chips Haddock fillet in homemade batter served with peas. DF 13.95

Cajun Swordfish Steak with Roast Veg with lemon & thyme new potatoes 17.50

Mustard & Thyme Lamb Chops with Mash with roasted vegetables & spring onion 18.00

8oz Ribeye Steak with Pepper Sauce with on the vine cherry tomatoes salad & chips 23.95

Cumberland Sausages with Mash thick English sausages in our special onion gravy 12.50

3 Hour Pork Loin Ribs whole rack slow cooked and served with salad & chips 15.95

Spring Pea Risotto with Grilled Halloumi creamy risotto with spring vegetables & cherry tomatoes 12.95

Red Pepper and Butternut Wellington packed with layers of seasonal veggies with new pots or chips 12.95

Green Thai Pork Belly braised belly fried until crispy & smothered in Thai green curry sauce with rice 15.95

Chicken Bacon & Wild Mushroom Pie deep filled with rich sauce and topped with puff pastry 13.50

BURGER MENU

(Vegan buns & mayo, leaves & salsa served with chips or extra seasonal salad)

Smoked Bacon & Cheese 12.50

Mushroom & Quinoa (vegan) 12.95

Buttermilk Chicken Breast 12.95

SALADS

Chicken (or Halloumi) Caesar Salad 11.95

Asparagus & Tomato Salad VG 10.50

Seabass Kohlrabi & Apple Salad DF 11.50

SIDE DISHES

House Fries 3.50

Buttery Mash 2.95

Buttered Vegetables 3.25

Garlic Bread 3.00

Garlic Bread with Cheese 3.50

(v) vegetarian or dishes which can be made for vegetarians, (vegan) vegan

Many recognised allergens are handled in our kitchen. If you have any concerns please talk to a member of our team who will be happy to provide you with more detailed information.

A discretionary 10% service charge will be added to all dine in bills.