

# The Rutland Arms

## Sunday Lunch Menu

### Homemade Soup of the Day

Crusty Baguette (GFA, V)

### Chicken Liver Pate

Rosemary Butter, Red Onion Relish, Walnut & Rocket Salad, Sour Dough (GFA, N)

### Local Smoked Salmon

Soda Bread, Horseradish Mascarpone, Lemon, Capers, Shallots (GFA)

### Glazed Goats Cheese

Fennel, Pear & Candied Beet Salad, Pickled Walnuts (V)

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### Roast Sirloin of Beef

Roast Potatoes, Yorkshire Pudding, Horseradish, Red Wine & Thyme Gravy (GFA)

### Roast Leg of Suffolk Lamb

Roast Potatoes, Yorkshire Pudding, Mint Sauce, Rosemary & Redcurrant Gravy (GFA)

### Smoked Haddock & Leek Risotto

Poached Egg, Chives, Truffle Hollandaise Sauce (GF)

### Wild Mushroom Ravioli

Wild Mushroom, Shallot, Brandy Cream Sauce (V)

All our dishes come with a selection of Seasonal Vegetables, Extra Gravy & Condiments

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### Warm Fruit Crumble Tart

Vanilla Anglaise, Clotted Cream (V)

### Warm Chocolate Fondant

Chocolate Sauce, Salted Caramel Ice Cream, Almond Praline (V, N, A)

### Lemon Crème Brûlée

Crushed Meringue, Raspberry Sorbet, Lemon Balm (GFA, V)

### Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream (V)

Ice Creams & Sorbet (V, N, A, GF)

One Course £19.00

Two Courses £23.00

Three Courses £28.00

Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.

(V) Vegetarian, (GF) Gluten Free, (N) Nuts, (A) Almonds, (S) Sesame, (P) Peanuts (GFA) Gluten Free Alternative

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.