

The Bishop's Table

Sunday Lunch Menu

Serving Sunday Lunch from 12pm - 2.30pm

Starters

Chef's Seasonal Homemade Soup of the Day | £6.25
Sourdough (V, VE, GFO)

Bloody Marie Prawn Cocktail | £9.50
Granary bread and butter (GFO)

Warm Goat's Cheese, Beetroot and Walnut Salad | £8.50
Balsamic reduction (V, GF)

Chicken Liver and Cognac Pâté | £9.50
Red onion chutney and granary toast (GFO)

Main Course

Roast Topside of Beef | £21.95
Slow-roasted to a perfect medium-rare with fresh aromatics, rich beef gravy with Madeira red wine, homemade Yorkshire pudding and horseradish cream (GFO)

Roast Supreme of Chicken | £21.95
Roasted with garlic, lemon and herb butter, Harry's Dabinett Cider, sage and onion stuffing, pig in blanket and homemade Yorkshire pudding (GFO)

Cumin, Butternut Squash and Lentil Wellington | £21.95
Rich vegetarian gravy (V, VE)

Children's Sunday Lunch (under-17) | £12.95
A smaller portion of any main course (GFO)

All our roasts are served with crisp garlic and rosemary roast potatoes, swede and carrot mash, five-spice and red wine braised cabbage, steamed green vegetables and maple roasted parsnips

Children's Lunch Box | £6.50
Cawston Press carton, ½ cheese, ham or jam sandwich, Frube yoghurt, Barney Bear, fresh berries and a packet of Animal Adventure crisps

Dessert

Warm Treacle Tart | £8.25
Salted caramel ice cream

Sticky Toffee Pudding | £8.25
Hot fudge sauce, candied walnuts and vanilla clotted cream ice cream

Gluten-Free Chocolate Brownie | £8.25
Chocolate crumb and vanilla ice cream

Extras

Extra Portion of Meat | £3.95

Cauliflower Gratin | £5

Roast Potatoes | £5
(V, VE, GFO)

Yorkshire Pudding | £2
(GFO)

Pigs in Blankets (x4) | £5

Affogato | £8.25

Creamy vanilla gelato 'drowned' with a shot of hot espresso

Three Scoops of Marshfield Ice Cream | £8.25
With toppings

Please ask a member of staff to discuss any dietary requirements.

V - vegetarian | VE - vegan | GF - gluten-free | GFO - gluten-free option