

SPENCER ARMS

Sunday Lunch

Winter 2023

12pm-7.00pm

1 course £22 / 2 course £27 / 3 course £32

Starters

Chefs soup of the day with crusty bread (gfo, veo)

Wild mushrooms in a creamy garlic and white wine sauce on toasted sourdough (v, veo, gfo)

Duck liver pate with charred sourdough, port and cranberry relish (gfo)

Homemade Yorkshire pudding, proper gravy (vo)

Classic prawn cocktail with artisan rye bread and butter (gfo)

Mains

Roast sirloin of beef (either pink or cooked through) (gfo)

Roast of the day (gfo)

Thyme roast breast of chicken (gfo)

Fish of the day with a sautéed spinach, garlic and potato gnocchi in a tomato sauce (gfo)

Lincolnshire sausage or plant based sausage with seasonal vegetables, mashed potato and onion gravy (gfo, vo, veo)

(All roasts are served with dripping roast potatoes, mashed potatoes, cauliflower and broccoli cheese, seasonal vegetables and Yorkshire pudding)

Dessert

Treacle tartlet with clotted cream ice cream and raspberry meringue crumb

A selection of Yorvale ice creams, fresh fruit and berry coulis (gf)

Chocolate orange and honey brownie with white chocolate raspberry ripple ice cream (gfo)

Salted toffee cheesecake with candied apple

A selection of British cheeses served with artisan crackers, quince jam (gfo)

*Sharing plates and Sandwiches are not part of the Sunday set menu

Sunday Sandwiches

(All sandwiches are served on sourdough bloomer with skinny fries, fresh dressed leaves)

Spencer's Roast of the day sandwich £12

Grilled steak sandwich with melted cheddar and red onion marmalade £12

Fried Halloumi with rocket leaves and tomato chutney £12 (v)

Roast Sirloin of beef and gravy sandwich £12

Spencer's Sunday Sharers

Spencer's meat sharer: crispy garlic chicken strips, sticky hot wings with blue cheese dip, pulled beef slider burger, dirty fries, onion rings, homemade coleslaw, selection of dips £27 (gfo)

Sunday sharer: Norwegian prawn cocktail, halloumi fries and cheddar cheese dip, crispy squid, sourdough bread, Grissini sticks, balsamic, olive oil and marinated olives £25

Baked camembert spiced with Nduja sausage served with chutney,
crusty bloomer bread and Grissini sticks £17 (gfo)

Little Lambs (for the under 12s) 2 courses £11

Choice of Sunday Roast with all the trimmings

or

Fresh Pasta with a cheese or tomato sauce

Choice of ice creams fresh fruit and berry sauce

or

Chocolate brownie and vanilla ice cream

V= Vegetarian, VO = Vegetarian option, VE= Vegan, VEO = vegan option, GF = Gluten Free, GFO = Gluten Free option,
N = contains nuts. If you have allergies or dietary requirements, please advise before ordering. Please note our kitchen may contain traces of nuts

