

# SUNDAYS AT LYZZICK

*Sourdough and butter served at the table*

**Chicken, bacon and pistachio terrine**, orchard chutney, compressed apple, toasted brioche (N,GF) / 11

**Whipped goat's cheese tart**, caramelised onions, herb gremolata / 10

**Seasonal soup**, toasted seeds (VE,GF) / 8

**Cured salmon**, sumac, wild garlic aioli, Wye Valley asparagus (GF) / 12

**Baba ghanoush**, pomegranate, parsley, olive oil, toasted flatbread (VE,GF) / 9

**Roast Cumbrian beef**, horseradish, red wine gravy (GF) / 23

**Herb-stuffed pork belly**, apple sauce, crackling, pork and fennel gravy (GF) / 23

**Mushroom, almond and quinoa haggis**, mushroom cream sauce (N,VE,GF) / 22

*served with Yorkshire puddings, seasonal vegetables and beef-dripping roast potatoes*

**Add cauliflower cheese / 5**

**Smoked haddock, king prawn and leek pie**, buttered mash, crushed minted peas, carrots / 24

**Crispy chicken club burger**, bacon, lettuce, tomato, aioli, mustard, brioche bun, fries / 18

**Honey parfait**, honeycomb, poached vanilla rhubarb, orange and honey butter sauce (GF) / 9

**Sticky banoffee pudding**, miso caramel, milk ice cream / 9

**Coconut cream pie**, macadamia nuts, caramelised white chocolate (N) / 10

**Dark chocolate pavé**, blackcurrant sorbet (GF) / 11

**Baron Bigod cheese**, malt loaf, apple mustard (N) / 11