



HARBURY

Sunday Menu

To Start:

Campagnolo olives with warm breads, balsamic, and olive oil £3.95 (V)

Sharing baked camembert with garlic glaze, real ale chutney, and toasts £9 (V)

Garlic ricotta and tarragon stuffed field mushroom with balsamic glaze £6.50 (V)(GF)

Crayfish, chilli, and paprika cocktail served with warm bread £6.95

Smooth Ardennes paté with tangy piccalilli and toasts £6

Beer and tarragon battered fish goujons with homemade tartar sauce £5.50

Main Course:

Come and choose from our selection of meats from the carvery with a ton of trimmings. Do let us know if you have any allergies, and we will provide alternative accompaniments £9.95

Butternut squash, stilton, and spinach risotto with truffle oil and pea shoots £10.50 (V)(GF)

Oven baked nut loaf of almond, walnut, peanut, and cashew nuts, Somerset cheddar, and vegetables, served with the carvery trimmings £11.95 (V)

Peppered ricotta and field mushroom penne pasta with shaved parmesan and peashoots £10.95 (V)

Kids: Carvery, fish and chips, or ricotta pasta (V)
£6 including ice cream

Dessert:

Vanilla and biscoff cheesecake £5.50

Belgian double chocolate tart with clotted cream £5.50

Plum and spiced rum crumble with granola topping and custard £5.50

Blueberry and vanilla sundae with forest fruits, and chocolate wafer £6.50 (GF without wafer)

Camembert, stilton, and smoked cheddar platter with crackers and ale chutney £7

Selection of ice creams £4