

THE TURKEY INN
SUNDAY MENU
2 COURSES £24/ 3 COURSES £29

STARTERS

SOUP OF THE DAY, TOASTED CIABATTA, MALDON SALTED BUTTER (V|GF*|VE*)
SAUTEED WILD MUSHROOMS, TARRAGON, TOASTED BRIOCHE (V|GF*|VE*)
PAN FRIED WOOD PIGEON, PICKLED BLACKBERRIES, BEETROOT PUREE (GF)
SEA BASS FILLET, ROASTED CAULIFLOWER PUREE, CORIANDER SALAD (GF)
GAMBAS PILPIL; KING PRAWNS, OLIVE OIL & PAPRIKA, DIPPING BREAD (GF*)
LAMB KOFTA, FLAT BREAD, MIXED SALAD, MINTED YOGHURT

MAINS

ROAST BEEF OR ROAST MEAT OF THE DAY (GF*)
SEASONAL VEGETABLES, YORKSHIRE PUDDING, BEEF DRIPPING ROAST POTATOES,
STOCK GRAVY

❖ ADD CAULIFLOWER CHEESE (V) **£3.50**

ROAST VEGETABLE WELLINGTON (V)
SEASONAL VEGETABLES, YORKSHIRE PUDDING, GARLIC ROAST POTATOES, STOCK GRAVY

❖ ADD CAULIFLOWER CHEESE (V) **£3.50**

ALE BATTERED HADDOCK, HAND-CUT CHUNKY CHIPS, MUSHY PEAS,
HOMEMADE TARTARE SAUCE, LEMON WEDGE

6OZ HOMEMADE BEEF BURGER, TOMATO, LETTUCE, BRIOCHE BUN,
HOUSE BURGER SAUCE, FRIES, MIXED SALAD (GF*)

❖ ADD BACON/CHEESE/ONION RINGS **£2.50** EACH

STEAK AND ALE SUET PUDDING, HAND-CUT CHUNKY CHIPS,
GARDEN PEAS, CABBAGE & BACON, GRAVY

WILD MUSHROOM PASTA, TRUFFLE OIL, FRESH ROCKET, GARLIC BREAD (V|VE*|GF*)

DESSERTS

CHOCOLATE BROWNIE, WHITE CHOCOLATE GANACHE (GF*)
POURING CREAM, CUSTARD, OR VANILLA ICE CREAM

STICKY TOFFEE PUDDING, TOFFEE SAUCE
POURING CREAM, CUSTARD, OR VANILLA ICE CREAM

APPLE & BLACKBERRY CRUMBLE (VE*)
POURING CREAM, CUSTARD, OR VANILLA ICE CREAM

ETON MESS, FRUIT COMPOTE (GF)

TRIO OF ICE CREAM; VANILLA, CHOCOLATE, STRAWBERRY (GF)

TRIO OF SORBET; LEMON, MANGO, RASPBERRY (GF|VE)

ITEMS MARKED * CAN BE MADE VEGAN/GLUTEN FREE *UPON REQUEST*.
PLEASE INFORM A MEMBER OF OUR TEAM WHEN ORDERING. PLEASE ASK FOR ALLERGENS