



THE  
WINDMILL INN  
Brascote

# Sunday Lunch

## STARTERS

CRUSTY BREAD, OLIVES & BALSAMIC (v)

SOUP ALWAYS HOMEMADE / *served with crusty bread*

HAM & PEPPERCORN TERRINE  
*soused vegetables / maple & mustard glaze (gf)*

GOAT'S CHEESE & ROASTED TOMATO PUFF PASTRY QUICHE  
*courgette / balsamic / garden herbs (v)*

CRISPY FRIED WHITEBAIT  
*lemon & dill tartare / sweet pickled cucumber*

BBQ PULLED PORK  
*toasted naan / toasted sesame seeds / homemade slaw*

STEAMED FRESH MUSSELS 'MARINIÈRE'  
*garlic, parsley & white wine cream marinara (gf) £2 supplement  
or as a main with thin cut fries £14.00*

## MAINS

ROASTED LEG OF ENGLISH LAMB  
*homemade herb stuffing, rosemary & redcurrant stock gravy*

EXTRA MATURE TOPSIDE OF BRITISH BEEF  
*homemade Yorkshire pudding, stock gravy*

ROASTED LOIN OF PORK  
*homemade stuffing, cider & sage stock gravy, crackling*

ROASTED BUTTERNUT SQUASH RISOTTO  
*pea shoots / pine kernels / truffle oil / parmesan- (optional) (gf/v)*

COD & SMOKED HADDOCK BAKE  
*creamed mash / mature cheddar / seasonal veg*

## DESSERT

*Please see our menu for today's selection of desserts*

1 COURSE £13.00/2 COURSE £17.50/3 COURSE £22.00