

# WOOD-FIRED SUNDAY LUNCH

2 COURSE £24.50 • 3 COURSE £29.50

## STARTERS

ROASTED CARROT AND CORIANDER SOUP (v) (gfo) (veo) ✓  
Tiger loaf, whipped butter

WILD MUSHROOMS (v) (gfo) (veo) ✓  
Garlic butter sauce - served on tiger loaf toast

CHILLI AND MISO TENDERSTEM (ve) (gf)  
Honey and soy dressing - miso mayo - fresh chilli - sesame seeds

SPICED BEETROOT & FALAFAL BITES (ve) (gf) ✓  
Spicy romesco sauce - parsley & chilli dressing

KOREAN PORK BELLY BURNT ENDS (gf) (veo) ✓  
Sesame seeds - micro coriander - lime

## MAINS

CORN FED BREAST OF CHICKEN (gfo)  
Beef fat roast potatoes - apricot stuffing - Yorkshire pudding - bread sauce - white wine gravy

ROAST BEEF (gfo)  
Beef fat roast potatoes - orange braised red cabbage - Yorkshire pudding - red wine gravy

VEGAN ROAST (gfo) (ve) ✓  
King oyster mushrooms - veggie roasted potatoes - orange braised red cabbage - veggie gravy

PAN-FRIED SEA TROUT (gf)  
Hasselback potatoes - buttered samphire and purple kale - wild garlic and chive velouté

CHICKEN CAESAR SALAD (gfo) (veo) ✓  
Gem lettuce - pancetta - chicken - anchovies - parmesan - Caesar dressing

All mains are served with:  
Cauliflower cheese (veo) - honey glazed carrots and parsnips (v) (veo) - garlic buttered greens (v) (veo)

## DESSERTS

ROASTED PINEAPPLE (gf) (ve)  
Coconut and lime moussee - passion fruit sorbet - lime gel - lime crisp

MIXED BERRY AND RHUBARB CRUMBLE (v) (gfo) (veo) ✓  
Clotted cream ice cream

RHUBARB AND CUSTARD POSSET (gf)  
Poached rhubarb - rhubarb gel - pistachio crumb

GELATO (v) (veo) (gfo) ✓

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COCKTAILS**  
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