

sunday lunch

MENU

TO START

Freshly made soup of the day	£3.95
Trio of melon drizzled with mint syrup and topped with toasted coconut (V, GF)	£4.95
Warm wild mushroom and stilton tart with leaf garnish and blue cheese dressing (GF)	£5.95
Potted chicken liver pâté with toasted ciabatta and piccalilli	£4.95
Prawn and crayfish salad with Marie Rose sauce	£5.95
Flaked salmon and cucumber salad with black pepper crème fraiche (GF)	£5.95
Tomato, basil and mozzarella bruschetta (V)	£4.95
Chinese five spice pork belly bites with sweet chilli dip (GF)	£5.95

TO FOLLOW

Roast breast of chicken with creamy peppercorn sauce	£12.95
Braised beef brisket with Yorkshire pudding and red wine jus	£12.95
Baked lamb chop with gravy and mint sauce	£13.95
Grilled pork belly with black pudding seasoning and gravy	£12.95
Baked cod wrapped in pancetta, drizzled with garlic and herb butter (GF)	£13.95

All of the above main courses are served with Chantenay carrots, broccoli, peas and roast potatoes

Gammon steak served with chips, peas and a fried egg	£12.95
Mediterranean vegetable and vine tomato risotto topped with parmesan cheese (V, GF)	£11.95
Thai style fishcakes with dressed salad and sweet chilli	£10.95
Tagliatelle pasta with mushroom cream sauce, topped with parmesan cheese, served with garlic bread (V)	£9.95

hotels-wolverhampton.com

SIDES

Savoy cabbage	£2.95	Dauphinoise potatoes	£3.95
Buttered new potatoes	£2.95	Mashed potato	£2.95
Cauliflower cheese	£3.95	Green beans	£2.95

FINISHED WITH

Meringue nest filled with fresh strawberries and whipped cream, drizzled with chocolate sauce (V, GF)	£4.95
Chocolate brownie sundae – vanilla and chocolate ice cream with brownie pieces and chocolate sauce, topped with whipped cream (V)	£5.95
Rich chocolate tart with salted caramel sauce	£5.95
Apple and cinnamon crumble with hot vanilla custard (V)	£4.95
Banoffee bread and butter pudding with pouring cream (V)	£4.95
Freshly cut exotic fruit salad served with ice cream or pouring cream (V, GF)	£4.95
A selection of cheese and biscuits served with celery, grapes and chutney (V)	£6.95
Homemade vanilla cheesecake topped with pineapple and passion fruit compote (V)	£5.95
A selection of dairy ice creams with a wafer (V)	£3.95

BEVERAGES

Freshly brewed tea or filtered coffee	£1.00
Speciality coffee - Americano / Caffé Latte / Cappuccino / Mocha / Hot chocolate	£2.55
Espresso	£2.00
Speciality tea – Selection of Twining's Fruit Teas	£2.00
A selection of liqueur coffees (Please ask your server for further information)	£4.95

We are able to provide full details of whether any of the allergens specified in the food information regulations 2014 are present in our dishes. Please ask a member of staff for further details.

All prices are inclusive of VAT at the current rate.
Gratuities are at the customer's discretion.