

# SUNDAY LUNCH

ESLINGTON  
V I L L A

SERVED 12:00-15:45 (SAMPLE MENU SUBJECT TO CHANGE)

2 COURSE £25.95 | 3 COURSE £32.95

## STARTERS

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SOUP OF THE DAY WITH TOASTED FOCACCIA (VG)

CHICKEN LIVER PARFAIT, RED ONION CHUTNEY & TOASTED BRIOCHE

CRISPY THAI-SPICED FISHCAKES, RED CABBAGE SLAW, LIME & CHILLI DRESSING

GOATS CHEESE & ROASTED BEETROOT SALAD, WALNUT & GARLIC PESTO DRESSING (GF)

## MAINS

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DRY AGED RUMP OF BEEF, YORKSHIRE PUDDING, ROAST POTATOES AND GRAVY

ROAST CHICKEN BREAST, YORKSHIRE PUDDING, ROAST POTATOES AND GRAVY

SLOW ROAST BELLY PORK, YORKSHIRE PUDDING, ROAST POTATOES AND GRAVY

WILD MUSHROOM & CASHEW NUT ROAST, ROAST POTATOES AND GRAVY (VG)

ALL ROASTS ARE SERVED WITH ROASTED CARROTS, CAULIFLOWER CHEESE, CREAMED POTATOES & GREENS.

## SIDES

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ROAST POTATOES WITH THYME & GARLIC | 3.50

CREAMED POTATOES | 3.50

HONEY GLAZED ROOT VEGETABLES | 4.00

YORKSHIRE PUDDING | 1.00

## DESSERTS

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STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE & VANILLA ICE CREAM (V)

WARM VANILLA RICE PUDDING, SPICED BERRY COMPOTE (V,GF)

DOUBLE CHOCOLATE BROWNIE, PISTACHIO ICE CREAM & TOASTED MARSHMALLOW (V)

TROPICAL ETON MESS – MANGO, PINEAPPLE & TOASTED COCONUT (V,GF)

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free. (DF) - Dairy Free  
Some dishes can be made with fewer allergens on request; please ask your server.