

SUNDAY MENU

MAINS

OUR ROASTS ARE SERVED WITH ROSEMARY & GARLIC ROASTED POTATOES, MAPLE ROASTED CARROTS, BRAISED RED CABBAGE, SEASONAL GREENS, YORKSHIRE PUDDING AND GRAVY

ROAST CHICKEN & STUFFING	18
ROAST BEEF TOPSIDE	18
ROAST PORK WITH CRACKLING	17
HONEY, MUSTARD & GUINNESS GLAZED GAMMON	17
TRIO OF MEATS BEEF, GAMMON & PORK WITH CRACKLING	23
HARISSA SWEET POTATO, ROASTED PEPPER & FETA FILO PARCEL V	17
NUT ROAST WITH SAGE & CRANBERRY V / VG	17
SPICED CAULIFLOWER, SPINACH & LENTIL PIE V / VG	18
CHILDREN'S PORTION	9.5

V / VG - VEGETARIAN BUT CAN BE SERVED VEGAN, PLEASE SPECIFY

SIDES TO SHARE

ROASTED CAULIFLOWER CHEESE V / GF	6
PIGS IN BLANKETS	6.5
MAPLE & WHOLEGRAIN MUSTARD PARSNIPS VG / GF	4
SAGE & ONION STUFFING VG	3

SIDES ARE GENERALLY SUITABLE FOR 2-3 SERVINGS

V - VEGETARIAN

VG - VEGAN

GF - GLUTEN FREE. MOST OF OUR ROASTS CAN BE MADE GF - PLEASE ASK.
WE ALSO MAKE OUR OWN GF YORKSHIRE PUDDINGS

SERVICE CHARGE - WE DON'T APPLY A SERVICE CHARGE BUT PLEASE FEEL FREE TO TIP OUR HARD-WORKING TEAM - ALL TIPS ARE SHARED EQUALLY

WE SERVE FOOD THROUGHOUT THE WEEK - CHECK OUT OUR MENU ONLINE

WWW.THELAMPLIGHTER.CO.UK

HOMEMADE DESSERTS

WARM CHOCOLATE BROWNIE V / GF	7
WITH VANILLA ICE CREAM	
SEASONAL FRUIT CRUMBLE V	7
WITH CUSTARD - VEGAN CUSTARD AVAILABLE PLEASE ASK	
WARM STICKY TOFFEE PUDDING V	7
WITH SALTED CARAMEL SAUCE & VANILLA ICE CREAM	
AFFOGATO V	5.5
A SCOOP OF VANILLA ICE CREAM WITH A DOUBLE ESPRESSO	
ADD A SHOT OF YOUR FAVOURITE LIQUEUR	FROM 3.5
SELECTION OF LOCAL ICE CREAM V / GF	PER SCOOP 2.75
OPTIONS: VANILLA / CHOCOLATE / STRAWBERRY / SALTED CARAMEL	
SELECTION OF FRUIT SORBETS VG / GF	PER SCOOP 2.75
OPTIONS: STRAWBERRY / LEMON / MANGO & PASSION FRUIT	
BRITISH CHEESE-BOARD V / GF	9 / 13

AFTER DINNER

ESPRESSO MARTINI	11
DOUBLE VODKA, KAHLUA, ESPRESSO	
BODEGAS HIDALGO 'TRIANA' PEDRO XIMÉNEZ SHERRY	4
A DELICIOUSLY SWEET DESSERT WINE. AROMAS OF RAISIN, MOLASSES, FIG AND TOFFEE. FANTASTIC ON ITS OWN OR POURED OVER ICE CREAM - 50ML	
TAYLOR'S WHITE PORT	4.5
FULL BODIED WITH NOTES OF HONEY AND OAK. TRY ON ITS OWN OR WITH A FEVER-TREE TONIC FOR A LONG, REFRESHING DRINK - 50ML	
TAYLOR'S 2018 VINTAGE PORT	4.5
A LOVELY OAK-AGED VINTAGE PORT. DENSE AND SMOOTH WITH BLACKCURRANT, JAM, MINT & CIGAR NOTES. PERFECT WITH CHEESE - 50ML	
COFFEE LIQUEUR	FROM 6.5
ADD AN IRISH WHISKEY, SPICED RUM, AMARETTO OR YOUR FAVOURITE LIQUEUR TO A FRESHLY GROUND COFFEE TOPPED WITH DOUBLE CREAM	

SELECTION OF TEAPIG TEAS & FRESHLY GROUND COFFEE AVAILABLE

DOUBLE ESPRESSO	2.9	CAPPUCCINO	3.8
AMERICANO	3.7	MOCHA	3.8
FLAT WHITE	3.7	HOT CHOCOLATE	3.8
LATTE	3.8	TEA PIGS	2.3

VG OAT MILK AVAILABLE 0.4

ALLERGIES & INTOLERANCES - SOME MENU ITEMS WILL CONTAIN ALLERGENS SUCH AS NUTS, DAIRY, MUSTARD, GLUTEN - IF YOU HAVE ANY ALLERGIES OR ANY CONCERNS, THEN PLEASE SPEAK TO ONE OF OUR STAFF, WHO WILL HELP YOU WITH YOUR CHOICES.
ALL PRICES INCLUDE VAT.