

SUNDAY LUNCH

AT THE BLACK SHEEP BREWERY

One course £11.95

Two courses £17.00

Three courses £22.00

STARTERS

Chicken liver parfait, toasted bloomer,
Black Sheep Ale chutney

Grilled goats cheese, salad, fresh raspberries,
walnuts, sweet honey dressing

Today's Soup, crusty roll, butter

Beer battered coley goujons, garden salad,
tartare sauce

Classic prawn cocktail, 'Imperial Russian Stout'
marie rose sauce, brown bread & butter

Yorkshire puddings, Riggwelter & onion gravy
Vegetarian gravy available

Chestnut Mushrooms in creamy
Blue Wensleydale and 'Blitzen' ruby ale sauce

SANDWICHES £8.95

Roast beef ciabatta, Riggwelter & onion
gravy, garden salad

Smoked salmon and prawn ciabatta,
Imperial Russian Stout marie rose sauce,
garden salad

MAINS

Roast Lamb
Garlic & rosemary roasted leg of lamb,
lamb gravy, mint sauce

Roast Turkey
Roasted turkey with all the festive trimmings
and rich turkey gravy

Roast Beef
Roast beef served pink with Riggwelter & onion gravy

*All roast dinners are served with Yorkshire puddings,
roast potatoes & today's vegetables*

Mediterranean Vegetable Lasagne
Garlic bread & garden salad

Venison Sausages & Mash
Venison and red wine sausages, creamy mash
& rich onion gravy

Fish 'n' Chips (gf available)
BAA BAA battered haddock, chunky chips, mushy peas

Fish Pie
Salmon, haddock, prawns & scallops, rich fish veloute,
cheese crusted mash, today's vegetables

Quorn Cottage Pie
Baked vegetarian Quorn cottage pie topped with
colcannon mashed potatoes & today's vegetables

*Half portions of all the main courses are available for
smaller appetites: £6.50*

DESSERTS £5.95

**'Riggy Pudding' - Christmas pudding made with 'Riggwelter' ale
with hot rum sauce**

Belgian chocolate & cherry trifle, Kirsch liqueur & whipped cream

Apple & Almond frangipane tart & custard

**Sticky toffee & vanilla cheesecake, sticky toffee sponge pieces
& 'Blitzen' ruby ale toffee sauce**

**Yorkshire Cheeseboard with celery, apple,
Riggwelter pickle and biscuits**

**Choice of Brymor ice creams and sorbets
£2.25 per scoop**

Please ask your server for flavours
