The Rancliffe Arms at Bunny

<u>Starters</u>

Freshly Made Soup of the Day, Croutons & Crusty Bread £6.75 Warm Marinated Strips of Hoi-Sin Duck Salad, Celeriac & Wholegrain Mustard Slaw £7.50 Marinated Olives, Olive Oil & Balsamic with Crusty Bread £5.50 Grilled Halloumi Cheese & Butternut Squash Falafel with Chilli Jam & Rocket £8.50 Crispy Chicken Goujons, Caesar Salad, Parmesan Shavings & Fresh Pomegranate £8.50

Main Course Carvery

Main Course £16.50 per Adult & £9.50 per Child 3-10yrs

Traditional Roast Turkey Roast Loin of Pork Roast Topside of Beef

Baked Ham - Marmalade & Cinnamon Rub

Served with Fresh Market Vegetables, Local Potatoes, Stock Gravy & All the Trimmings.

Vegetarian - Rustic Pastry Tartlets, *Vegetable Ratatouille with Grilled Brie. Vegan* - Butternut Squash, Sweet Potato & Coriander Falafel & Ratatouille.

Above Served with Vegetable Gravy, MF Roast Potatoes, MF Roast Parsnips & MF Stuffing. Gluten Free Sides – Gravy, Yorkshire Pudding & Stuffing (Stock Gravy, Yorkshires, Stuffing, Sausages, Red Cabbage & Specials contain Gluten on the Carvery)

All dietary requirements- Order with your Server- Cooked to Order- Served to your Table

<u>Desserts</u>

Bramley Apple and Raspberry Bakewell Pudding (GF) £7.50 Warm Chocolate Fudge Brownie £7.50 Rich Sticky Toffee Pudding, Caramel Sauce £7.50 Cheesecake of the Day £7.50 Jud Mature Cheddar, Cronwell Bishon Stilton et Croxton Manor B

Cheese Board- Aged Mature Cheddar, Cropwell Bishop Stilton & Croxton Manor Brie. Crackers, Butter & Chutney £11.50 (GF available)

All the above are served with your choice of Cream, Custard or Ice Cream

Please ask your waiter for dietary information and requirements