



WINYARD'S GAP

## Sunday Lunch Sample Menu

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2 courses for £25 or choose individual courses from the menu

To Start	Leek and potato soup, warm bread and butter (v)	9
	Smoked salmon and prawn mousse, cucumber and dill salad, toast	10
	Pulled duck croquettes, rhubarb sauce (gf)	10
	Celeriac remoulade, watercress, toast (v)	8
	Sweet potato falafel, beetroot hummus (ve)	8
Roasts	<i>Roasts are served with garlic &amp; herb roast potatoes, maple glazed roast parsnips, cauliflower cheese, buttered seasonal vegetables &amp; gravy</i>	
	Trio of meats, giant Yorkshire pudding £3 supplement for set menu	23
	Sirloin of beef, Yorkshire pudding	20
	Leg of lamb, Yorkshire pudding	20
	Pork belly, Yorkshire pudding	20
	Veggie roast - giant Yorkshire pudding with roasted squash (v)	19
	Chestnut, chickpea & butternut squash vegan roast (ve) served with vegan trimmings	19
	Smaller appetite roast - beef, lamb, pork, vegan or vegetarian	14
Mains	Cider battered fish & chips, homemade tartare sauce, crushed peas (gf)	18
	Lentil & paneer rogan josh curry, lemon rice, garlic naan and pickles (v)	18
Desserts	Orange and ginger tiramisu, ginger tuile biscuit (v)	9
	Poached pear, rhubarb and redcurrant compote, vanilla ice cream (ve)	9
	Chocolate pot, balsamic strawberries, sesame tuile (gf, ve)	9
	Paris-Brest - choux bun, cream, chocolate sauce, peanut butter drizzle (v)	9
	Sticky toffee pudding, toffee sauce, vanilla ice cream (gf)	9
	Cheesecake of the week (v)	9
	Cheeseboard £4 supplement for set menu	13
	Black Cow cheddar, Monkey Chop Camembert and Dorset Blue Vinny served with crackers, grapes & chutney	
	3 scoops of ice cream or sorbet (gf, v)	7.5
	ice cream: vanilla, chocolate, strawberry, salted caramel, honeycomb, chocolate orange, amaretto, cappuccino, cinnamon, mint choc chip	
	vegan: vegan vanilla, vegan salted caramel, vegan chocolate	
	sorbet: mandarin orange, plum, raspberry, passionfruit or lemon	