



SUNDAY LUNCH MENU

2 COURSES £28.95 - 3 COURSES £36.95
CHILDREN 2 COURSE £14.45 - 3 COURSE £17.95

STARTERS

Soup Of The Day, Warm Bread, Whipped Butter
Chicken Liver Parfait, Toasted Brioche, spiced grace chutney, parma ham
Salmon and dill fishcake, watercress salad, bearnaise sauce
Mushroom Arancini, Pickled Shimeji mushroom, truffle mayo (v)

MAIN COURSE

All dishes are served with Cauliflower Cheese and Seasonal Vegetables
Roast Ribeye of Derbyshire Beef (served pink) Braised Red Cabbage, Carrot, Roast Potatoes & Yorkshire Pudding (£4 supplement)

Roast Loin Of Pork, Sage & Onion Stuffing, Carrot, Roast Potatoes & Yorkshire Pudding

Roast Chicken Breast, Sage & Onion Stuffing, Carrot, Roast Potatoes & Yorkshire Pudding

The Harrington Arms Platter, Beef, Pork, Chicken, Sage & Onion Stuffing, Carrot, Roast Potatoes & Yorkshire Pudding £3 supplement)

Fish du jour, pomme Puree, Seaweed Butter Sauce, Dill oil

Cheese & Onion Pie
Served With Vegetarian Gravy, Roast Potatoes, Red Cabbage, Carrot. (v)

Nut roast, braised red cabbage, roast potatoes, roasted carrot (VE)

add pigs in blankets £5.95

DESSERTS

Harveys Bristol cream Sherry Trifle, Fruit Jelly, Candied Pecan.
Sticky Toffee Pudding, Sticky Toffee Sauce, Vanilla Ice Cream.
White Chocolate Blondie, Honeycomb, Raspberry, Vanilla Ice Cream.
Chocolate Cremoux, Muscavado Cream, Blood Orange.