

# THE FLYFORD



## Sunday Menu

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### APPETISERS

Marinated Olives 4.0 **Ve**

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### STARTERS

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Homemade Soup of The Day With Warm Crusty bread & Butter 5.5 **(V)**

Game Terrine, Apple & Real Ale Chutney, Dressed Mixed Leaf 7.50

Cornish Mussels, Ale Cream Sauce, Rock Samphire, Warm Ciabatta 7.0 (make it a main 13.00)

Oven Baked Rosemary & Garlic Camembert, Warm Bread, Spiced Apple Chutney 16.5 **(V)**

Fish Cake, Poached Egg, Samphire, Hollandaise 7.50

Warm Breads, Olives, Balsamic & Olive Oil **(VE)** 6.0

Pan Seared Scallops, Chorizo, Pea Puree, Dill Oil 13.0

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### MAIN COURSE

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Topside of Herefordshire Beef (cooked pink or well done),  
Yorkshire Pudding, Red Wine Gravy 20

Chicken Supreme

Pig in Blanket, Stuffing, Red Wine Gravy 19

Loin of Pork,

Sausage Meat Stuffing, Crackling, Red Wine Gravy 19

Roasted Vegetable Pie, Veggie Gravy 17

All Roasts Served with Roasted Potatoes, Seasonal Vegetables & Cauliflower Cheese

Homemade Double smash Burger, American Cheese, Smoked Bacon, Skin on Fries 15.0 (V Option available)

8oz Sirloin, Triple Cooked chips, Roasted Vine Cherry Tomatoes, Rocket, Parmesan & Balsamic Salad 28.0

The Flyford Seafood Pie, Gratin Mash, Seasonal Veg 16.0

Beer Battered Cod, Hand cut Triple Cooked Chips, Minted Mushy Peas, Homemade Tartare 17.0

Pan Fried Seabream Fillet, Kale Crushed New Potatoes, Samphire, Cherry Vine Tomatoes, Hollandaise Sauce 18.0

***Please ask for allergen advice***