



## THE SITWELL ARMS

# *Dinner, Bed & Breakfast Menu*

*Spring 2026*

Served with a 125ml glass of house wine (red | white | rose)

## *Starters*

**Chef's Soup of The Day (v)**

**Chef's Chicken Liver & Brandy Parfait (GFR)**

Toasted Sourdough - Roasted Plum Chutney

**Creamy Garlic Mushrooms – Served on Toasted Ciabatta (GFR,D)**

## *Main Course*

**Roast of The Day - Yorkshire Pudding (G,D)**

**Chicken, Garlic & Thyme - Red Wine Jus (G,D)**

**Charred Asparagus & Tender Stem (D, E)**

Hasselback Potatoes - Wilted Spinach - Poached Eggs - Chive Butter Sauce

## *Desserts*

**Sticky Toffee Pudding - Custard (D, E, G) (GFR)**

**Raspberry & White Chocolate Panna Cotta - Shortbread (D)(GFR)**

**Chocolate Fudge Cake - Chocolate Sauce (D, G)**

Alternatively you can choose to eat from our Main Menu & receive a £25 per person food allowance