



**THE SITWELL ARMS**

# Sunday Lunch

## Starters

**Buttermilk Chicken Strips £8.25**

Chilli Jam – Baby Leaf Salad

**Creamy Mushrooms with Garlic, Rosemary & Thyme £7.25 (D,V)**

Baked with Stilton & Panko Crumbs – Crusty Bread

**Chef's Soup of The Day £6.50 (GFR, V, D)**

Roll & Butter

**Ham Hock Terrine £7.50 (GFR)**

Golden Beetroot & Pineapple Salsa – Deep Fried Capers  
Toasted Sourdough

**Thai Spiced Salmon Fishcake £7.95 (D, GF)**

Thai Salad – Garlic Chilli & Lime Dressing

**Greenland Prawn Cocktail £8.95 (GFR)**

Giant Crevette – Marie Rose Sauce – Brown Bloomer & Butter  
Add Smoked Salmon £3.75

## Sharing Starters

**Honey & Rosemary Baked Camembert £13.95**

Topped with Crispy Pancetta – Sourdough Crostini  
Caramelised Red onion Chutney – Celery, Walnut & Grape Salad

**Greek Sharing Platter £16.95**

Lamb & Mint Meat Balls, Fried Potatoes, Halloumi Fries, Feta & Tomato Salad, Crispy Pitta Triangles, Tzatziki, Humous – Honey

**Loaded Nachos £10.95**

Salsa, Mozzarella & Jalapeños – Sour Cream & Guacamole

## Chef's Recommendations

**Fillet of Beef Wellington £28.95 (D)**

Dauphinoise Potato – Roasted Parsnip & Puree  
Fine Beans – Red Wine Reduction

**Pan Fried Fillet of Salmon £24.95 (D,S,GF)**

Garlic & Saffron Fondant Potato – Creamy Mussel, Leek & White Wine Sauce, Charred Tender Stem

**Wild Boar Sausage £18.95 (D)**

Bubble & Squeak – Buttered Savoy – Honey Roast Carrots Red Wine Sauce – Crispy Fried Shallots

**Garlic & Thyme Baked Portobello Mushroom £16.95**

Green Lentil, Soya Beans, Asparagus & Spinach Fricassee – Toasted Goats Cheese

## Roasts

Traditional Locally Reared Roasted Joints served with  
Homemade Yorkshire Pudding,  
Homemade Creamy Mash, Seasoned Roasted Potatoes,  
Stuffing and Fresh Market Vegetables  
with a side of Cauliflower Cheese

**21 day Matured Sirloin of Beef – £18.95**

**Rosemary & Garlic Roasted leg of Lamb – £16.95**

**Breast of Turkey – £15.25**

**Honey & Thyme Roasted Gammon – £15.25**

**All 4 Meats – £22.95**

**Quorn Fillet with Vegetarian Gravy – £15.25**

## Favourites

**Pie of the day £14.95 (D)**

Hand Cut Chips – Green Vegetables Gravy

**Catch of The Day :**

Chunky Chips – Mushy Peas – Lemon & Tartare

**Beer Battered Haddock**

**Mini Fillet £9.95**

**Whopper £15.95**

**Whitby Breaded Scampi**

**8 pieces £9.95**

**16 pieces £13.95**

**Chef's Burgers £15.95:**

Served in a Beer Sourdough Bun – Hand Cut Chips

Crispy Fried Onions – Dressed Salad

**Steak Burger – Burger Sauce – Cheddar Cheese & Bacon**

**Spicy Bean Burger (VG) – Salsa**

## Desserts

**Sticky Toffee Pudding £7.95 (D, GFR)**

Vanilla Ice Cream – Toffee Sauce – Honeycomb

**Chef's Cheesecake of The Day £8.25**

Ask About Today's Choice

**Warm Cherry Bakewell Frangipane Tart £7.95 (D)**

Crème Anglaise – Vanilla Seed Ice Cream – Cherry Compote

**Chocolate Brownie Torte £7.95 (VGR, GF)**

Vanilla Ice Cream – Toffee Sauce – Honeycomb

**Cappuccino Crème Brulé £6.95 (D, GFR)**

Short Bread Biscuit – Chocolate Soil

**Chocolate Fondant £8.50 (D, GFR)**

Vanilla Seed Ice Cream – Chocolate Sauce

**Eton Mess Sundae £7.95 (D)**

Raspberry Sauce – Chantilly Cream

**Cheese & Biscuits £9.95 (D)**

Celery – Apple – Grapes – Chutney