

# The Swinside Inn

## Sunday Roast

Two Course 28

Three Course 34

### Starters

Soup of the Day

*sourdough bread, butter*

Black Pearl-peppered Calamari

*mayo lemon basil, lime, red peppers seasoning*

Beef Teriyaki Skewers

*teriyaki beef filet, teriyaki marinade, mixed sesame*

Popcorn Chicken

*Chicken butter milk fried, chipotle mayonnaise*

Tempura Cauliflower VE

*sweet chilli jam , red pepper seasoning, crispy cauliflower*

### Mains

Black Angus Sirloin Roast Beef

*carrot puree, kale, roast potatoes, red wine gravy, Yorkshire pudding*

Free Range Chicken

*carrot puree, kale, roast potatoes, red wine gravy, Yorkshire pudding*

Roast Cauliflower VE

*carrot puree, kale, roast potatoes, mash potato, season vegetables, vegan gravy*

Roast Cod

*crushed potatoes, artichoke, capers, red wine lemon sauce*

### Extra Sides

Cauliflower Cheese 5

Yorkshire Pudding 3

Roast Potatoes 5

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Sunday Season Vegetables 5

## Dessert

### Raspberry Cheesecake

*raspberry pearls, raspberry sorrel sorbet, popping candy, freeze dried raspberry, salted crumble, basil cress*

### Chocolate Fondant

*poached kumquats, coconut almond ice cream, salted crumble, honeycomb, desiccated coconut, crushed pistachio, bamboo leaves*

### Ice Cream selections

Chocolate sea salt ice cream

Pistachios crush, salted crumble

Raspberry sorrel sorbet, honeycomb crushed, chocolate soil

Madagascan vanilla, freeze dried raspberry, salted crumble, edible flowers