



Sunday Lunch

1 COURSE £15 | 2 COURSES £20 | 3 COURSES £25

| SMALL ADULT 1 COURSE £9|

STARTERS

CHEFS CHOICE OF SOUP GFM V

HAM HOCK TERRINE, PLUM JAM WITH BREAD CRISP GFM

MOULES MARINIÈRE SERVED WITH TOASTED SOURDOUGH GFM

GARLIC PORTABELLO & DUXELLES GFM

SMOKED SALMON & CREAM CHEESE ROULADE WITH CUCUMBER & DILL RELISH GF

MAINS

SIRLOIN OF BEEF

CHICKEN BREAST

PORK BELLY WITH STUFFING

GRIDDLED CAULIFLOWER STEAK V/GF

ALL SERVED WITH:

HONEY ROAST PARSNIPS, CARROTS, BEETROOT, BROCCOLI,
CAULIFLOWER CHEESE, YORKSHIRE PUDDING, MASH & ROASTIES

DESSERTS

STICKY TOFFEE PUDDING, BUTTERSCOTCH WITH VANILLA ICE CREAM V

DARK CHOCOLATE BROWNIE WITH CHOCOLATE ICE CREAM GF V (VEGAN UPON REQUEST)

RHUBARD & CUSTARD CRÈME BRULÉE WITH POPCORN & CINDER TOFFEE CRISPS GFM V

BLACK FOREST KNICKERBOCKER GLORY

MIXED SORBETS OR ICECREAMS GF V VE

SELECTION OF LOCAL CHEESE, FIG CHUTNEY, CELERY, GRAPES & BISCUITS GFM (£3 SUPPLEMENT)

DISHES AVAILABLE GLUTEN FREE ON REQUEST, PLEASE INFORM YOUR SERVER OF SPECIFIC DIETARY CONDITIONS & ALLERGIES

 TheHerdHerbRestaurant

 @herdandherb

 theherdandherb.co.uk

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WIFI HERD & HERB GUEST - PASSWORD – HardwickArms1