

October 2019 - Ye Olde Anchor Inn - Upton upon Severn

Sunday Lunch Menu

1 Course - £11.95

2 Course - £14.95

3 Course - £17.95

Starters

Homemade Soup of the Day - a choice of flavours - With Fresh Bread & Butter

Prawn Cocktail - Classic dish large prawns folded in our house Marie Rose sauce

Devilled Whitebait - Head off and Devilled with cayenne pepper & rock salt

Chicken Fillet Strips - Coated in a southern style crispy coating and served with BBQ sauce

Salt & Pepper Squid Chunks - Crispy coating and served with Garlic Mayonnaise

Creamy Garlic Mushroom - Chestnut Mushrooms in a garlic cream sauce on a Brioche bun

MAIN COURSES

Ye Olde Anchor Traditional Sunday Roast

A choice of Roast Beef, Lamb or Chicken, at least four fresh vegetables, homemade Yorkshire pudding and served with all the usual trimmings.

Mushroom & Cashew Wellington - *Vegan Approved*

A great Vegan friendly dish served with all the usual Sunday roast trimmings and a vegan approved rich gravy. Please allow 30 minutes cooking time! Coming again, why not pre order it so we can have it ready for you to arrive?

Roasted Vegetable Risotto - Only £9.95 *Gluten Free*

Made with Arborio Rice, served with shaved Parmesan Cheese and a green salad.

STEAMED PUDDINGS

Black & Blue - Fresh Blueberries swirled in a light sponge with a tangy blackcurrant topping

Worcestershire Treacle - Traditional syrup sponge pudding with a tangy orange zest & juice

Cherry Kirsch - Light sponge with cherries & kirsch topping

Banoffee Pudding - Sponge covered with lashings of toffee sauce & banana

Rich Chocolate - Rich dark chocolate tops this very rich chocolate sponge.

Apricot & Orange - "Diabetic-Low in Sugar"- Light sponge topped with apricot & oranges

Lashes of Lemon - "Gluten Free" - sponge pudding covered in lemon sauce

ICE CREAMS

Choc Nut Sundae - Vanilla ice cream with cream, chocolate sauce, nuts, wafer and a cherry

Plain Ice Cream - Vanilla, Strawberry, Banana or Chocolate