

Sunday Lunch Menu

START

KING SCALLOPS WITH CELERIAC ^{Gf}

pan-fried king scallops with creamed celeriac purée, caramelised apple and toasted hazelnuts

HOMEMADE SOUP OF THE DAY ^V

with toasted ciabatta

PRAWN AND CRAYFISH SALAD

prawns and crayfish doused in marie rose sauce with shredded lettuce, red onion, avocado and brown bread

WILD MUSHROOM AND BLACK TRUFFLE ^V RISOTTO

served with garlic & parsley ciabatta

DUCK PARFAIT WITH CHERRY COMPOTE

smooth duck liver parfait with grand marnier and cherry jam served with morello cherry compote and toasted brioche bread

SMOKED HADDOCK FRITTERS

homemade smoked haddock croquettes served with fresh horseradish mayonnaise and watercress

INDIANA CHICKEN ^{Gf}

paprika marinated chicken, spiced tikka mayonnaise and mango salsa

GLUTEN FREE BREAD AVAILABLE FOR ALL OF THE ABOVE

KIDS

KIDS ROAST

any of today's meats are available in smaller portions for the little'uns
£6.95

KIDS DESSERTS

choice of : kids sundae of the week, fresh fruit salad, selection of ice cream and warm chocolate brownie
£3.95

MAINS

THE BREAD AND CHEESE ROAST

a choice of : roasted topside beef, honey roasted gammon, rosemary slow roasted lamb shank or marinated chicken supreme with stuffing, served with goose fat roasted potatoes, roasted root vegetables, sticky red cabbage, yorkshire pudding & red wine gravy
WITH VEGETARIAN POTATOES & GRAVY

SEAWEED BUTTER BAKED HAKE FILLET ^{Gf}

served with a pea and lettuce fricassée, buttered new potatoes and a mint hollandaise sauce

SWEET POTATO, CASHEW ^V ^{Gf} AND APRICOT CHUTNEY TART

pastry tart served with apple, apricot & mint chutney, house salad and homemade slaw

PAN-FRIED CALVES LIVER AND PANCETTA

cooked with red onions and juniper berries served with spring onion mashed potatoes & roasted root vegetables

TOAD IN THE HOLE

homebaked large yorkshire pudding, with creamed leeks, buttery mash and thick cumberland butchers sausages served with onion gravy

THE BREAD AND CHEESE BURGER

8oz steak patty, with dijon mayonnaise, stilton blue cheese, sticky port wine sauce and caramelised onions served in a pretzel bun with lettuce, tomato and gherkin.

STEAK & BLUE CHEESE ^{Gf}

tender prime cut rib-eye steak cooked to your liking with melted blue cheese and sticky port wine sauce, served with chunky chips, vine cherry tomatoes and portobello mushroom
+ £2

EXTRAS

yorkie, sage & onion stuffing and pigs in blankets
EXTRA £3.95

extra cheesy cauliflower cheese with cornish davidstow

mature cheddar

EXTRA £3.00

extra meat "2 slices"

EXTRA £3.00

PLEASE ASK TO SEE OUR CURRENT
DESSERT MENU

2 COURSES £21.95

3 COURSES £26.95

All customers under the age of 25 will require ID to purchase alcoholic beverages. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please notify us upon booking.

February 2020

520 LONDON ROAD, BENFLEET, ESSEX, SS7 1AA
W: BREADANDCHEESEPUB.COM T: 01268-753402 F: FACEBOOK.COM/BREADANDCHEESEPUB
A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO EACH BILL.