

# Sunday Lunch Menu

## START

### PAN-FRIED KING SCALLOPS **Gf**

pan-fried king scallops with curried parsnip purée, parsnip crisps, bury black pudding and pomegranate

### 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

### BREADED BRIE WEDGES

a festive favourite! served melting in the middle with homemade cranberry sauce

### DEVILLED WHITEBAIT **Gf**

lightly dusted with paprika and served with our house tartare sauce

### DUCK PARFAIT WITH CHERRY COMPOTE

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

### 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

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.

**2 COURSES £21.95**

**3 COURSES £26.95**

## MAINS

### THE ROAST

a choice of: roasted topside beef, honey roasted gammon, rosemary slow roasted lamb shank or norfolk stuffed turkey served with goose fat roasted potatoes, roasted root vegetables, yorkshire pudding, pigs in blankets and homemade red wine gravy  
CRANBERRY AND CASHEW NUT ROAST AVAILABLE WITH VEGETARIAN POTATOES & GRAVY

### PAN-FRIED SALMON FILLET **Gf**

salmon fillet served with colcannon mash, grilled asparagus, buttered samphire and a creamy wild mushroom sauce

### HONEY GLAZED PORK BELLY

with crispy pork crackling, fennel and pea puree, goose fat roasted potatoes and 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

### BUTTERNUT BRIE AND BEETROOT TART **V Gf**

pastry tart filled with butternut squash, beetroot chutney, brie, cheddar and truffle oil served with house salad, coleslaw and green tomato chutney

### 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 **Gf**

tender prime cut rib-eye steak cooked to your liking served with chunky chips, vine cherry tomatoes, portobello mushroom and peppercorn sauce

+ £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

December 2019

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.