



**SLAUGHTERHOUSE** BAR & EATERY

**SUNDAY 22ND NOVEMBER  
LUNCH MENU  
12 - 4**

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**STARTERS**

- CURRIED PUMPKIN SOUP** toasted sourdough (ve,gfo)  
**SATAY CHICKEN WINGS** peanut dipping sauce, mixed leaves (gf)  
**SMOKED SALMON** fennel & sun blushed tomato salad, dill creme fraiche (gf)  
**VEGETABLE SAMOSAS** mint yogurt, mixed leaves (veo)  
**CHICKEN & HAM HOCK TERRINE** walnut toast, salad, pickles (gfo)

**MAINS**

- ROAST SIRLOIN OF BEEF** roast potatoes & vegetables, yorkshire pudding, jus (gfo, dfo)  
**ROAST CHICKEN** roast potatoes & vegetables, yorkshire pudding, jus (gfo, dfo)  
**MOULES IN WHITE WINE** french fries, choose: garlic, parsley & gsy cream sauce or  
thai spiced with coconut milk (gf) add bread +£1.50  
**LEMON SOLE** new potatoes, green beans, herb & garlic butter (gf)  
**MUSHROOM & TRUFFLE TAGLIATELLE** pine nuts, rocket, parmesan (v)  
**QUINOA BURGER** baby gem, tomato, avocado, sourdough bun, fries (ve, gfo)

**DESSERTS**

- BREAD & BUTTER PUDDING** vanilla creme anglaise  
**HOMEMADE CHOCOLATE ECLAIR** fresh strawberries  
**VEGAN COOKIE & CREAM CHEESECAKE**  
**SELECTION OF FRENCH & ENGLISH CHEESES** biscuits & chutney (gfo)  
**SELECTION OF ICE CREAMS & SORBETS** choose 3: vanilla, strawberry, chocolate, apple crumble,  
banana; lemon, mango, peach (gfo)

**2 COURSES £17.50**

**3 COURSES £22**

**MAIN ONLY £14**

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES  
AND FOOD INTOLERANCES