

SUNDAY LUNCH MENU

1 COURSE

13.⁹⁵

2 COURSES

18.⁹⁵

3 COURSES

23.⁹⁵

STARTERS

HOMEMADE SOUP OF THE DAY |

SALT AND PEPPER WINGS | with honey & coriander dip

SPICED SWEET POTATO WEDGES ^(V) | with sour cream

SMOKED MACKEREL PÂTÉ | served with warm pitta bread

FRIED CAMEMBERT | with onion jam

MAINS

ROAST STAFFORDSHIRE BEEF | with Yorkshire pudding, roasted and mashed potatoes, cauliflower cheese, seasonal vegetables and homemade gravy

ROASTED LAMB SHANK | with roasted and mashed potatoes, cauliflower cheese, seasonal vegetables and homemade gravy *(supplement 2.⁰⁰)*

OVEN BAKED SALMON FILLET | with dill potatoes, roasted carrots and lemon and white wine sauce

CANNELLINI BEAN & MUSHROOM MEATBALL CURRY ^(VG) | with vegetable pilau rice and minted cucumber salsa

ROASTED CHICKEN SUPREME | with Yorkshire pudding, roasted and mashed potatoes, cauliflower cheese, seasonal vegetables and homemade gravy

HOMEMADE DESSERTS

STICKY TOFFEE PUDDING | with toffee sauce and a choice of fresh custard or vanilla ice cream

CHESHIRE FARM ICE CREAM SELECTION | choose from; vanilla, chocolate, raspberry ripple, cookie dough, honeycomb and salted caramel

WARM TRIPLE CHOCOLATE BROWNIE | served with vanilla ice cream

CHEESE AND BISCUITS | served with chutney and fruit *(supplement 2.⁰⁰)*

FOOD ALLERGY NOTICE

*If you have a food allergy or special dietary requirement please inform a member of the hospitality team.
Thank you*

All our food is freshly cooked to order. We try to use local Staffordshire suppliers for all our fresh produce and fish from sustainable sources wherever possible.



ORANGE
TREE

BAR & GRILL

W | www.theorangetreebarandgrill.co.uk
T | 01782 719222
E | info@theorangetreebarandgrill.co.uk