

SUNDAY





Sunday lunch

2 COURSES £22 • 3 COURSES £27

starters

Patatas Bravas (v, gf)

our take on a spanish favourite, served in our ever-popular fiery sauce finished with soured cream

Prawn Cocktail

A retro favourite, juicy prawns tossed in Marie Rose sauce with a kick of paprika

Seasonal Soup

Seasonal soup served with sliced ciabatta

Smoked Meatballs in

Fritarda Sauce

Pork & Beef meatballs mixed with a rich red pepper & tomato sauce

Mushroom

Arancini (df, vg)

Golden crisp balls of risotto mixed with porcini mushrooms and vegan feta

roasts

All served with seasonal roasted veg, buttered mash, beef dripping roasties, Yorkshire puddings with lashings of Allard's signature gravy

Slow Roasted

Beef Striploin

17

Corn Fed Skin

on Chicken with

Stuffing

17

Slow Cooked

Pork Belly with Plenty of

Crackling & Stuffing

17

Sweet Potato

& Lentil Loaf

(vg, df, gf)

14

GREENS - 3.50 ROASTIES - 3.50 MASH - 3.50 CAULI CHEESE - 4.50

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UPGRADE YOUR ROAST TO A TRIO OF MEATS FOR A £3 SUPPLEMENT • CHILDS PORTIONS £8

mains

Beef Sarnie - 11.95

Hot beef stottie with chips or roasties, and lashings of gravy

Fish & Chips - 15.95

Locally sourced catch of the day with Allards chunky chips, mushy peas & tartare sauce

Classic Beef

Burger - 14.95

Served with hand cut chunky chips

Crispy Beef

Salad (s) - 14.95

crisp mixed salad topped with crispy hoi-sin beef, toasted sesame seeds and confit chilli.

Classic Margherita

(v) - 11.95

The classic, mozzarella, tomato, basil & olive oil

desserts

Please ask your server for todays dessert selection

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gf - Gluten Free v - Vegetarian n - Nuts df - Dairy Free vg - Vegan s - Sesame

All our food is lovingly prepared by our hard-working chefs. Please bear with us during busy periods