

## Sample Sunday Lunch



Baked button mushrooms with smoked bacon, Armagnac, garlic cream, melted Earlswood cheese

A perfectly poached Welsummer hen's egg, 'Bubble & Squeak', pigs head and mustard sauce

Deville lamb's kidneys, shallots and pancetta

Salmon fishcake, real tartare sauce and fried quails eggs

A soup for today – Butternut squash, sweet potato and pumpkin



The very finest dry aged roasted Angus beef sirloin with Warwickshire puddings

Roast chump of English lamb, garden thyme and red wine, B49 5NL hedgerow jelly

Mr Baileys' Berkshire Black pork, rack chop, belly and hickory smoked cheek, sticky HP gravy

Roasted crumb topped cod loin, vegetable fettucinni, 'Spinosi' pasta and crayfish sauce

Allotment leek and Fowlers Earlswood cheese crumble, red pepper stew and smoked garlic (v)



Orange and Grand Marnier pancakes, real vanilla seed ice cream

Belgian chocolate bavaois, raspberry sorbet

Puff pastry apple tart, pecan butter and bourbon ice cream, toffee sauce (20 mins or pre order)

Date and walnut pudding with butterscotch sauce

Four of the best Warwickshire and Worcestershire cheeses, chutney, bread and biscuits (£3.00 supplement)



Arrow Mill blend coffee (from £2.50)

2 Courses £ 22.50 3 Courses £27.50

Bread and olives included

This menu was thoughtfully compiled by Simon Woodhams, chef / owner - many items on the menu are not listed, please inform the waiting staff if you have any allergies or aversions before you place your order. Please note that we do not add a discretionary service charge to your bill but the whopping 20% vat is included and mobile phones used in the restaurant stop our ovens from working. Thank you.

Arrow Mill Hotel & Restaurant

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