

# SUNDAY LUNCH



## THE MOLE RESORT

### STARTERS

#### Prawn Cocktail | £10

with crispy prawns  
(Cr, G, M, S)

#### Duo of Duck | £11

confit & pulled leg, toasted sourdough croute, smooth parfait, toasted hazelnuts, orange gel  
(C, E, G, M, Nu, Su)

#### Beetroot & Goats Cheese | £12

roasted beetroot, beetroot ketchup, goats cheese mousse, candied walnuts, rocket, balsamic glaze  
(M, Nu, Su)

### MAINS

#### Roasted Sirloin | £19

served with yorkshire pudding, roast potatoes, root vegetables, braised red cabbage, cauliflower cheese & gravy  
(C, E, G, M)

#### Slow Cooked Lamb Shank | £21

served with yorkshire pudding, roast potatoes, root vegetables, braised red cabbage, cauliflower cheese & gravy  
(C, E, G, M)

#### Roasted Butternut Squash | £19

served with yorkshire pudding, roast potatoes, root vegetables, braised red cabbage, cauliflower cheese & vegetarian gravy  
(C, E, G, M)

#### Fish of the Day | £22

please ask a member of staff

### DESSERTS

#### Sticky Toffee | £7.90

toffee sauce, clotted cream  
(E, G, M)

#### Chocolate Brownie | £7.90

vanilla ice cream  
(E, G, M)

#### Plum Bakewell | £7.95

caramelised plum, brandy ice cream  
(E, G, M, Nu, Su)

If you have any allergens we need to be aware of, please speak to a member of the team.

(C) - Celery | (CR) - Crustacean | (E) - Egg | (F) - Fish | (L) - Lupin | (G) - Gluten | (P) - Peanut | (Nu) - Tree Nut | (M) - Milk | (Mo) - Mollusc | (Mu) - Mustard | (S) - Soy | (Se) - Sesame | (Su) - Sulphur Dioxide | (V) - Vegetarian | (Ve) - Vegan