

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