

## THE WYCH ELM

## SUNDAY SPECIALS

BEFORE ORDERING LET US IF YOU HAVE ANY FOOD ALLERGIES

french onion soup with cheese crouton 8

garlic and rosemary baked camembert with toasted ciabatta (to share) 16

## **ROASTS**

all roasts served with rosemary roast potatoes, yorkshire pudding seasonal vegetables and our delicious homemade gravy

slow roast dry-aged scottish strip loin of beef, served medium rare 23

lemon and rosemary roast free-range chicken crown. 22

slow roast suffolk pork belly with crackling. 22

lentil, quinoa, mushroom, pinenut and pumpkin seed roast 20

children's portion of any roasts 15

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pork chop in creamy garlic and mushroom sauce, with mash and savoy cabbage 18

pan-seared scottish salmon fillet on creamy orzo, sundried tomato, basil and tenderstem 23

butternut squash, wilted spinach and ricotta risotto, with shaved parmesan 17

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salted caramel and pecan eton mess 8

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dessert cocktail: tiramisu martini 11

HEAD CHEF DEAN LEACH