The Apple Inn

Sunday Menu

STARTERS

Soup Of The Day GFA V VGA £7
Chef's homemade soup made with seasonal vegetables served with a warm bread roll and butter

Add a cheese scone £3

Garlic & Parmesan Chicken Tenders GFA £11
Crispy chicken tenders coated in garlic butter and parmesan served with ranch dip and fresh crudites

Twice Baked Cheese Soufflé GFA £13
Light and fluffy twice baked cheese soufflé served with crispy onions and finished with herb oil

Creamy Garlic Wild Mushrooms GFA V VGA £9
Sauteéd wild mushrooms in a creamy garlic sauce, served with toasted sourdough and butter

Duck Liver Parfait £9
Smooth duck liver parfait served with spiced plum chutney and toasted sourdough

Crayfish Cocktail GFA £10
Fresh crayfish tails in a tangy Marie Rose sauce, served with crisp salad, brown bread and butter

ROASTS

All served with duck fat roast potatoes, creamy mash, buttered greens, Yorkshire pudding & rich gravy.

Roast Turkey Crown GFA £18
Oven-roasted turkey crown, carved and served tender and juicy

Braised Featherblade of Beef GFA £20
Slow-braised beef featherblade, cooked until meltingly tender

Roast Striploin of Beef GFA £20
Roasted striploin, cooked medium and carved to order

Slow-Roasted Pork Belly GFA £18
Slow-cooked pork belly with crisp crackling

Braised Lamb Shank GFA £22
Lamb shank, slow-braised in rich stock until falling from the bone

Wild Mushroom, Chestnut & Lentil Wellington V VG £17
Roasted mushrooms, chestnuts & lentils wrapped in golden puff pastry. This dish can also be served with vegan accompaniments please ask your server

The Apple Inn Roast Board for One GFA £26
A generous serving of roast turkey, striploin of beef & pork belly with all the trimmings — perfect for a hearty appetite

The Apple Inn Roast Sharing Board for Two GFA ..£48
A selection of our Sunday favourites — roast turkey crown, braised featherblade, roast striploin & pork belly — carved to share, with double helpings of all the trimmings, Yorkshire puddings & rich gravy

CLASSIC MAINS

Fish & Chips GFA £19
Cider & lemon-battered haddock served with triple cooked chips, minted mushy peas & tartare sauce

St Hilda's Steak & Guinness Pie £19
Slow-cooked steak and Guinness pie served with creamy mashed potato, mixed greens & rich gravy
(For every pie sold, 10p is donated to St Hilda's Church)

Big Apple Burger GFA £19
Double beef patties stacked in a toasted brioche bun with smoked streaky bacon, American cheese, burger sauce & gherkins. Served with skin-on fries

Sweet Potato Burger GFA V VGA £17
Spiced sweet potato and chickpea burger with smashed avocado, tomato, crisp leaves & sriracha mayo. Served in a toasted brioche bun with skin-on fries

SIDES

Cauliflower Cheese GFA V £4
Aged Cheddar & Mustard Sauce

Pigs In Blankets £5
Hot Honey & Mustard Glaze

Buttered Greens GFA V £4

Pork & Sage Stuffing £4

Triple Cooked Chips GFA VG £4
Cooked in Beef Dripping Oil

Skin-on Fries GFA VG £4
Cooked in Beef Dripping Oil

Braised Red Cabbage GFA V £4

Duck Fat Roasties GFA £4

Honey Roast Root Vegetables GFA V £4

GFA *Gluten Free Available* V *Vegetarian* VG *Vegan*

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Please note all GFA noted meals or declared allergies can be catered for, however we are not a fully Gluten Free, Shellfish free or Nut free working kitchen

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