

# THE MERRIE HARRIERS

## SUNDAY MENU

- starters - £8.75

Homemade Soup Of The Day served with crusty bread

Duck & Orange Parfait served with crostini & onion jam **(can be GF)**

Harriers King Prawn & Roquette Cocktail, served with crusty bread  
**(can be GF)**

Spicy Salt & Pepper Squid with tartar sauce

Butternut Squash, Pearl Onion & Whisky Tartlet, served with dressed  
rocket **(Vg)**

- mains -

This festive season, our roasts are served with rosemary roast potatoes, seasonal vegetables, sautéed sprouts, kilted pigs, yorkshire puddings & red wine jus

Roast Sirloin of Beef **£22.00**

Cowbeech Honey Glazed Ham **£19.50**

Roast Turkey Ballotine **£19.50**

Beetroot & Butternut Squash Wellington **(V) £17.50**

Deep fried whole tail scampi with chips & tartar sauce **£16.50**

- Harriers Desserts - £8.50

Peach Melba - tender poached peaches, bright raspberry sauce & vanilla ice cream  
**(GF)**

Chocolate Brownie with chocolate mousse & chocolate ice cream **(GF)**

Chefs Local Fruit Crumble Of The Day served with ice cream **(GF)**

Sticky Toffee Pudding with ice cream **(GF)**

Chocolate Orange Bread & Butter Pudding served with custard

**Ice Cream** £2.75 per scoop - Madagascan Vanilla, Strawberry, Chocolate, Mint  
Choc Chip, Honeycomb, Salted Caramel

**Sorbets (GF, VE)** - Mango, Lemon, Raspberry

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**Please inform us of any allergies/dietary requirements. A 10% discretionary service charge will be added to your final bill. | We support local producers wherever possible.**