



The Glass Yard

Sunday Lunch Menu

Served from 12:00 – 14:30

Two Courses | £13.95

Three Courses | £16.95

To Start

Traditional prawn cocktail with fresh lemon and brown bread finger	£4.50
Leek and potato soup served with artisan bread (v)	£4.50
Bacon Caesar salad served with croutons and parmesan shavings	£4.50

Main Course

Herb roasted chicken breast served with sage and onion stuffing, roast potatoes, mashed potatoes, seasonal vegetables, a Yorkshire pudding and rich roast gravy	£9.95
Braised silverside of beef served with roast potatoes, mashed potatoes, seasonal vegetables, a Yorkshire pudding and rich Guinness and onion gravy	£9.95
Baked cod fillet in a parsley sauce served with roast potatoes and seasonal vegetables	£9.95
Mediterranean vegetable lasagne served with garlic ciabatta and a green salad (v)	£9.95

Children's meals are available on the day, please ask your server for more details

To Finish

Apple crumble served with custard (v)	£4.50
Eton mess served with forest berries (v)	£4.50
Chocolate chip cookie sundae with vanilla ice cream, crumbled chocolate chip cookies and chocolate sauce (v)	£4.50

Please be aware that certain dishes on the menu may contain, or be prepared in the vicinity of one of the 14 food allergens in accordance with the Food Information Regulation 1169/2011. Please advise us if you have an allergy/intolerance or should you require any further information on the allergens as we hold allergen data on the ingredients in each of our dishes.

It is our ethos to support local and regional business whilst endeavouring to reduce our carbon footprint, therefore all of our menus are prepared, wherever possible, using fresh, locally sourced products from within a 50-mile radius.

V = Vegetarian