

the wayfarer

country pub & restaurant

SUNDAY LUNCH

MAIN COURSE

13.⁹⁵

2 COURSES

18.⁹⁵

3 COURSES

22.⁹⁵

STARTERS

FRESHLY STONE BAKED PIZETTE ^(V)

with mushrooms, garlic sauce and mozzarella cheese

SMOKED MACKEREL FISH CAKES

with chilli, lemongrass and soy dip

SHREDDED LAMB SHOULDER

with spinach and feta cheese in a puff pastry case and mint dressing

HOMEMADE SEASONAL SOUP ^(V)

served with rustic bread

MAINS

ROASTED STAFFORDSHIRE BEEF

with Yorkshire pudding, roasted and mashed potatoes, cauliflower cheese, seasonal vegetables and homemade gravy

HONEY AND MUSTARD GLAZED ROASTED HAM

with Yorkshire pudding, roasted and mashed potatoes, cauliflower cheese, seasonal vegetables and homemade gravy

ROASTED SEABASS FILLETS

with Cajun seasoned new potatoes, green beans, spinach and crayfish & chardonnay sauce

SAVOURY CRÊPES ^(V)

filled with creamed leeks, celery, shallots and spinach with roasted beetroot and carrots with rich dill sauce

DESSERTS

THREE SCOOPS OF ICE CREAM

from the award winning Cheshire Farm in a homemade brandy snap (choose from vanilla, chocolate, strawberries and cream, honeycomb or mint choc chip)

CHOCOLATE BROWNIE

served with chocolate sauce and vanilla ice cream

PASSIONFRUIT CHEESECAKE

with raspberry sorbet

CHEESE SLATE

Ford Farm cave aged traditional Cheddar, Tunworth camembert style cheese and wild garlic Yarg with artisan biscuits and grapes (dish supplement - 3.⁰⁰)

FOOD ALLERGY NOTICE – If you have a food allergy or special dietary requirement please inform a member of the hospitality team. **THANK YOU**

All our food is freshly cooked to order. We try to use local Staffordshire suppliers for all our fresh produce and fish from sustainable sources wherever possible. An optional service charge of 10% may be added to the bill for parties of 8 or more.

TELEPHONE: 01785 811023 WWW.THEWAYFARERSTONE.CO.UK

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