THE

JOLLY TANNERS

KIDS SUNDAY MENU

2 course 14 / 3 course 18



STARTERS

Crudites & Houmous ve/gf Cheesy Garlic Bread v Prawn Cocktail

MAINS

All roasts to accompany, roast potatoes, carrot & swede mash, honey glazed parsnip & Yorkshire pudding

Sirloin Of Trenchmore Farm Beef Red Wine Gravy

Slow Cooked Rolled Sussex Lamb Shoulder Lamb Gravy ${\rm Nut\ Roast\ \ v/n}$

Marmite Gravy

Cumberland Sausages (vegetarian available) Buttered Mashed Potato, Peas, Gravy

> Fresh Tagliatelle Pasta v/n Creamed Pesto Sauce

PUDDINGS

Caramelised Apple & Rhubarb Crumble v/gf Warm Custard

> Warm Treacle Sponge v Clotted Cream Ice Cream

Ice Cream Sundae v Vanilla Ice Cream, Chocolate Sauce

v - Vegetarian n - Nuts ve - Vegan gf - Gluten Free Many dishes can be altered to suit dietary needs with the exclusion of alteration of different ingredients

Before ordering, please make us aware of any requests, food allergies or intolerances that you may have. Trace elements of any allergens may be present in all food that we serve.

A discretionary service charge of 12.5% will be added to all food and beverage orders.