



THE OLD VICARAGE

MENU

Sample Sunday Lunch Menu

STARTERS

Chicken Liver Parfait

House Chutney – Crisp Breads

NF

Smoked Salmon

Chervil Cream – Capers – Cornichons _ Pea Shoots

NF/GF

Garden Beetroot

Goats Cheese – Toasted Seeds

GF/NF*

Soup Of the Day

Herb Oil

GF/NF/V/VE

MAINS

Roast Sirloin Beef

Roast Potatoes –Yorkshire Pudding – Red Wine Gravy

NF/GF*

Pan Roast Breast of Chicken

Roast Potatoes – Red Wine Gravy

GF/NF

Hake

Sweetcorn - Celeriac – Shellfish Bisque – Herb Oil

GF/NF

Wild Mushroom & Spinach Pithivier

Coriander Cream - Toasted Seeds

V/VE*/NF/GF

**All Served with Cauliflower Cheese,
Seasonal Greens, Roasted Root Vegetables**

Hallon, Worfield, Shropshire WV15 5JZ

t 01746 716497, e admin@oldvicarageworfield.com



THE OLD VICARAGE

MENU

DESSERTS

Apple Crumble

Creme Anglaise

V/NF

Dark Chocolate Fondant

Popcorn Ice Cream

V/GF

Eton Mess

Meringue – Garden Berries – Chantilly Cream

V/NF

Local Artisan Cheese (£2.50 Supplement)

House Chutney- Tea-Soaked Fig - Grapes - Crackers

GF*/NF/V

2 course £30.00

3 Courses £36.00

HOT DRINKS

Espresso	£3	Cappuccino	£4
Double Espresso	£4	French press for two	£5
Americano	£3	Hot Chocolate	£4
Latte	£4	Selection of Teas	£4

Add A Shot of Flavoured Syrup for 50p, Vanilla, Hazelnut, Caramel, Mint

V: Vegetarian VE: Vegan VE*: Vegan adaptable

GF: Gluten free GF*: Gluten free adaptable

DF: Dairy free DF*: Dairy free adaptable NF: Nut free

**Please Note Where Possible We Are Happy to Accommodate Allergens,
However, We Regret We are Unable Accommodate Personal Preferences and Dislikes**

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL, THIS IS SHARED DIRECTLY
WITH ALL STAFF MEMBERS

Hallon, Worfield, Shropshire WV15 5JZ

t 01746 716497, **e** admin@oldvicarageworfield.com