Silversmiths
EST. 1934

SUNDAY LUNCH MENU

Starters

Beef Rib (**GF**) - Cauliflower, Balsamic - £5
Pork & Apple Scotch egg - Apple Ketchup, Garden Herbs - £5
Wild Mushroom (**VGO , GFO**) - Brioche, Truffle, Parmesan, Quail Egg - £5

Roasts

All served with roast potatoes, seasonal greens, glazed carrots, mash, Yorkshire pudding and gravy

Signature Roast Beef - £21
Our signature premium cut sirloin beef is reared in Ashover, Derbyshire, by Richard Taylor
Roast Chicken - £16
Honey Roast Ham - £17
3 Meat Roast - £26
Roasted Cauliflower (V, VGO) - £14
**all roasts available as GFO*

Extras

Cauliflower Cheese **(V)** - £5
Pigs in Blankets **(GF)**- £5
Buttered Greens (**GF, V, VGO)** - £3
Roast Potatoes **(GF, V, VG)** - £3
Yorkshire Pudding **(V)** - £2

Desserts

Pavolva (**GF**) - Clementines, Quince Sorbet, Cream - £6
Pumpkin Pie (**VG**) - Nutmeg, Walnut, Ginger, Chantilly Cream - £6
Swiss Roll (**GF**) - Apple, Pear, Chantilly Cream - £6

V - VEGETARIAN
GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION
VGO - VEGAN OPTION

Please inform us of any food allergies or special dietary requirements in advance of your booking by contacting the restaurant directly and we will try our best to accommodate you.