

# Sunday Menu

*The BUXTED Inn*

*12noon–7.30pm*

## *Starters*

**Grilled Squid Salad**, feta, tomato, fennel, grapefruit dressing 7

**Sumac Spiced Scallops**, avocado & mango salsa, crispy Parma ham 10

**Pan-fried Pigeon Breast**, polenta, bacon wrapped prune, rosemary oil 7.5

**Today's Soup**, homemade bread 5.5

**Pea & Crème Fraiche Roulade**, poached egg 6.5

**Slow cooked Pork Fritters**, piccalli, crispy potato skins 6.5

## *Roasts*

*All served with beef dripping roast potatoes, seasonal vegetables, Yorkshire pudding & gravy*

**Roasted Chicken Breast** Marinated in Lemon & Thyme 15.5

**Ribeye of Beef**, horseradish cream 16.5

**Home Reared Roasted Shoulder Pork**, burnt apple sauce 16.5

## *Mains*

**Thai Green Vegetable Curry**, cashew nuts, coconut rice 12.5

**Sesame Seed Goats' Cheese & Beetroot Salad**, orange & grape dressing, garden salad 13

**Today's Market Fish**, anchovy, tomato & caper butter, summer salad M.P

**Beer Battered Fish**, triple cooked chips, minted mushy peas 13.5

**Beef Burger**, smoked applewood cheese, fennel slaw, triple cooked chips 13.50

**12 Hour Cooked Beef Brisket**, creamed corn, charred corn, roasted Padron peppers 19

**Lamb Shank Tagine**, lemon & coriander cous cous, flat bread 15.5

## *Sides*

All 3.5

**Roasted Potatoes**

**Triple cooked Chips**

**Mixed Salad**

**Cheesy Courgette**

**Padron Peppers**

## *Desserts*

**Plum & Ricotta Upside Down Cake**, honey yogurt  
6.5

**Crème Brulee**, blueberry compote 6.5

**Rhubarb & Elderflower Trifle**, gin sabayon 6.5

**Chocolate Brownie**, white chocolate sauce,  
raspberry sorbet 6.5

**Ice Creams & Sorbets** 2 per scoop

*Please inform a member of the team if you have any allergies. An optional service charge of 10% is added to tables of 10 or more.*

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