

THE ANTELOPE



SUNDAY MENU

SNACKS & SHARERS

Mixed Olives (v)(gf) £5.00

Cheesy Garlic Flat Bread £7.00

Feta, Red Onion and Sun-dried Tomato Flat bread (v) £7.75

Baked Camembert to share served with toast and red onion jam (v)(gfa) £14.95

While you wait:

Glass of Prosecco £6.50

Glass Aperol Spritz £8.00

STARTERS

Tartiflette: Goey, creamy casserole of potatoes, cream cheese, bacon and onions (gf) £8.95

Thai Pumpkin fritter with Thai green sauce and coriander (gfa) (v) £7.95

King Prawn and Nduja on toast with tomato butter (gfa) £9.25

Soup of the day served with crusty bread (gfa) £6.75

Breaded White Bait with tartare sauce (gfa) £7.95

SUNDAY ROAST

All served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and Home-made Gravy

28 Day Dry Aged Roast Sirloin (gfa) £ 16.50

Slow Roast Shoulder of Lamb (gfa) £ 16.95

Roast Turkey with sage and onion stuffing (gfa) £ 15.95

Vegetable and Nut Roast with vegetarian gravy (v) £ 14.75

Add to your Roast: Stuffing balls £ 2.85 Cauliflower cheese (gfa) £ 4.00

MAINS

Fish & Chips: Beer Battered Cod with chips, mushy peas and tartare sauce (gfa) £16.95

Chicken Caesar Salad with Caesar dressing, freshly grated parmesan, croutons and anchovies (gfa) £16.50

Shallot and thyme tart tatin, roast garlic mash, tender stem broccoli, puy lentil gravy (v) £16.50

Sea Bass, fondant potato, wilted spinach, creamy curry sauce and bhaji bits (gfa) £17.95

SIDES

Chips £4.50

Cheesy chips £6.00

Onion rings £4.50

Sweet potato fries £5.50

Skinny fries £5.00

Side Salad £4.75

Seasonal vegetables £4.75

Caesar Salad £7.00

New Potatoes £4.50

(v)=Vegetarian. (gf)=Gluten free. (gfa)=Gluten free version available on request. All food may contain traces of nuts, gluten, lactose etc. Please ask staff if you have any other queries. All our food is prepared freshly to order, please allow up to 30 minutes for your main course.

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SUNDAY MENU

STEAK

8 oz. Sirloin Steak, cooked to your liking with chips, grilled tomato and a choice of sauces (gfa) £26.95

Sauces: Peppercorn, Garlic & Herb Butter

BURGERS

Our Burgers are served in a brioche bun with cos lettuce, tomato & shallot, chips and slaw

Double Cheese Burger topped with American cheese, tomato relish and pickle mayo (gfa) £15.50

Chicken Burger: Crispy Chicken Breast with sriracha mayonnaise (gfa) £15.50

Thai Spiced Veggie Burger with pickle mayo and sweet chilli sauce (v) £14.25

Add to your burger:

Bacon, Onion Rings, Burger Cheese, Blue Cheese or Fried Egg £1.50 (per item)

Extra Burger £5.00 Trade your chips for sweet potato fries for £0.95

ARTISAN PIZZAS (served Mon-Thur from 5pm // Fri, Sat and Sun all day)

Our hand-stretched sourdough gives an amazingly light and crisp base to our Artisan Stone Baked Pizzas, all topped with fresh, high quality ingredients.

(Gluten free bases available +£1.00)

Margherita - Tomato sauce, mozzarella, cherry tomatoes, basil pesto (v)(gfa) £12.75

Pepperoni - Tomato sauce, lashings of stringy cheese and pepperoni £13.95

Dan's Meat Fest - Tomato sauce, stringy cheese, spicy beef, cajun chicken, bacon £14.50

Fungi - tomato sauce, mozzarella and exotic mushrooms topped with rocket and truffle oil £14.50

Parma - margherita pizza topped with rocket, cured ham and parmesan shavings drizzled with olive oil £14.50

Nice 'n Spicy - Tomato sauce, creamy goat's cheese and spicy nduja topped with rocket and honey £14.50

DESSERTS

Warm Chocolate Cake served with vanilla ice cream and chocolate sauce (gf) £8.00

Sticky Toffee Pudding with sticky toffee sauce and with your choice of cream, custard or ice cream (gf) £8.00

Crumble of the Day - choice of cream, custard or ice cream (gfa) £8.00

Banoffee cheesecake: Baked cheesecake topped with toffee sauce and sliced banana (gf) £8.00

Affogato - two scoops of vanilla ice cream topped with a shot of espresso (gf) £6.50

Plate of Cheese and biscuits (gfa): 1 cheese £4.95 3 cheeses £9.75

Camembert, Cropwell Bishop Stilton, Black Bomber Cheddar

Selection of Joe DeLucci's Ice Creams & Sorbets (gf): per scoop £2.30

Ice Creams: Vanilla, Chocolate, Salt Caramel

Sorbets: Mango, Raspberry, Quince