

THE CRAVEN HEIFER

SUNDAY MENU

2 COURSES 26 / COURSES 34
STARTER, MAIN, DESSERT OR COCKTAIL
INCLUDES DAILY SPECIALS

STARTERS

ALL STARTERS 11

Seasonal Soup (VEO), sourdough, whipped butter.

Moules Marinara, parmesan, sourdough.

Belly Pork Bites, sweet and sour sauce, pickled veg.

Tomato Garlic Bread (VEO), stonebaked, topped with truffle oil.

Crispy Cauliflower (VEO), sweet and sour sauce, pickled veg.

Carbonara Eggs, poached eggs, ham hock terrine,
carbonara hollandaise.

HEIFER *roast*

ROASTS 20 / ALL THREE MEATS 22.5

28 DAY AGED RUMP BEEF, ROSEMARY AND HONEY PORK COLLAR,
BUTTER AND THYME ROASTED CHICKEN OR NUT-LESS ROAST (VEO)

*All served with: Pigs in blankets, roast potatoes, creamy mashed
potatoes, carrot and swede, stuffing, beef dripping Yorkshire puddings,
seasonal vegetables and rich house gravy.*

Add a side of our rich cauliflower cheese? + 7

MAINS

ALL MAINS 19

The Heifer Pie, Hetton braised steak, shortcrust pastry, hand-cut, beef dripping chips, peas and rich house gravy.

Venison Haunch, celeriac bubble and squeak, creamy hunter's sauce.

Braciole Pasta (VO), pappardelle pasta with lamb and beef ragu and grated pecorino OR tomato and mascarpone with crispy mozzarella.

Salmon Fillet, frutti di mare rosso gnocchi, parmesan, chives.

Pecorino Burger, two 28 Day-Aged British beef burgers, brioche bun, salad, served in a sizzling pecorino skillet, served with truffle fries.

Salt and Pepper Burrito (VEO), salt and pepper belly pork OR gyozas, fried rice, sweet and sour fries.

SIDES

Cauliflower Cheese 7

Yorkshire Pudding 1

Hand Cut Chips 5

Sea Salted Fries 5

Pickled Dressed Salad 4

Seasonal Vegetables 5

KIDS 14

Children's Roast Dinner (VO)

Battered Fish, Fries and Peas

Tomato Pasta, Garlic Bread (VEO)

Steak Pie, Fries and Peas

Sausage, Mash and Peas

Beef Burger, Fries and Peas

Includes a scoop of ice cream!

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* OUR ALLERGEN INFORMATION *

Please inform our staff regarding food allergies or intolerances upon ordering, our front-of-house and kitchen team are happy to provide allergy guidelines to support you making menu choices however, we can't tell you what's suitable for you to eat/drink, this is your choice, risk & responsibility. Our food is prepared in areas where cross-contamination is likely to occur. We can never guarantee a dish is completely free from any allergens or specific ingredients. If you're concerned about the food you wish to order, please ask for further information on our cooking methods and policies.