

SUNDAY MENU



APPETISERS & NIBBLES

Deep fried halloumi chips with sweet chilli mayo (v)
Garlic, chilli & chorizo, black shell on tiger prawns (gf)
Home baked breads & olives(v) (gf by request)
Garlic bread with cheese(v) (gf by request)
Lightly dusted calamari rings, dill & lemon mayo(gf)

Choose one of the above £ 3.95
Mixed platter of 3 £11.00

STARTERS

Chef's soup of the day, home baked breads (vegan) (gf by request) £5.00
Pressed duck & pistachio terrine, mulled cranberries, sourdough bread (gf by request) £6.50
Crab & Gruyere tartlet, sweetcorn & chilli purée, baby chive salad (gf by request) £7.50
Wild mushroom & spinach pithivier, poached leeks, confit tomatoes, cep velouté (v) £6.00

MAINS All roasts served with their traditional accompaniments, together with homemade Yorkshire pudding, roasties, fresh seasonal vegetables and delicious pan roast gravy

Roast topside of beef £15.00
Roast breast of Cotswold chicken £14.50
Roast loin of pork £14.50
Chef's nut roast (vegan) £11.50

Chef's pie of the day...please see server for details £13.00
Pressed pork belly, cider & apple purée, lyonnaise potatoes, buttered greens (gf) £15.00
Pan seared fillet of salmon, lemon & parsley crushed new potatoes, tenderstem broccoli, hollandaise sauce (gf) £13.00
Chargrilled courgette filled with fricassee of vegetables & cous cous, beetroot purée, parsnip crisps (vegan) (gf) £14.50
6oz gammon steak, free-range eggs, skinny fries, garden peas (gf) £10.50
Egypt Mill burger, smoked bacon, Monterey jack cheese, ruby slaw, chips £13.00
Freshly battered fish, chunky chips, garden peas, tartar sauce (gf) £13.00
28 day aged 8oz Picanha rump steak, chunky chips, confit tomato field mushroom, salad £22.95

Filled Yorkshire Pudding, roast potatoes £10.00

Crispy Yorkshire pudding filled with your choice of;
Roast beef
Roast loin of pork
Vegetarian Option

For allergen details please ask a member of staff for our information folder, (gf) gluten free
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2nd Jan 2019 – 3rd March 2019

