

THE JENNINGS ROOMS @ THE MILL WHEEL

Autumn & Winter Sunday Menu 12-5pm

1 course £18pp / 2 courses* +£5pp / 3 courses*+£5pp

Starters

Baked Camembert gfa 8.5 / 15*

Drizzled with honey. Served w. toasted sourdough, olives, cranberry dip and fruits.

Winter soup gfa 6.5

Chef's soup of the day. Served w. a bread roll and best butter

Wild mushrooms gfa 7.0

Wild mushrooms tossed in a garlic and white wine sauce. Served on sourdough toast

Ham hock gf 8.5

Slow cooked, pulled ham. Served w. house Piccalilli and sourdough croutons

Duck bon bon gf 8.5

Marinated, slow cooked duck leg pulled and rolled in breadcrumbs. Served w. blackberry and Juniper puree, pickled blackberries and crispy kale

Chicken tenders 7

Crispy chicken tenders tossed in honey and chilli sauce with fresh chillies and crispy onions

Prawn and apple cocktail gfa 7

Atlantic prawns tossed in a Marie rose sauce. Fresh apple, lettuce, cucumber and a wedge of lemon.

Dusted with paprika. Served w. wholemeal bread and best butter

Mains

Sunday roasts

All our roasts are served with seasonal green vegetables and cauliflower cheese for the table, roasted earth vegetables, mash and roast potatoes and rich gravy.

Beef with Yorkshire pudding gfa

Pork with crackling and stuffing

Beef and pork - additional cost 3

Veggie wellington

Add Yorkshire pudding 0.85

Pigs in Blankets 3

Gammon gfa

10oz gammon topped with 2 free range fried eggs and caramelised pineapple jam.

Served w. hand cut chips and house slaw

Traditional fish and chips gfa

Line caught cod coated in our own ale batter recipe. Served w. hand-cut chips, mushy peas, a wedge of lemon and house tartare sauce

TJR burger gfa

2, 4oz patties topped with American cheese, gherkins and bacon in a brioche bun with house sauce lettuce and beef tomato. Served w. seasoned fries and house slaw

TJR chicken burger

2, sf chicken breast topped with bacon and cheese in a brioche bun with lettuce and mayo

Served w. seasoned fries and house slaw

TJR veggie burger v/ve

2, plant based patties topped with American cheese in a brioche bun with house sauce, lettuce

tomato and gherkins. Served w. seasoned fries and slaw

Keralan curry gf/df/v/ve

Roasted cauliflower and red pepper in a coconut style keralan curry sauce. Served w. rice and naan

Homemade Desserts...

Made in our kitchen.

Bread and butter pudding

7.5

Brioche bread loaded with chocolate chunks

Served w. orange and vanilla custard, cream or Madagascan ice cream.

Sticky toffee pudding

7.5

Served w. vanilla custard, cream or Madagascan vanilla ice cream.

Crumble of the day

7.5

Served w. Vanilla custard, cream or Madagascan vanilla Ice cream

Lemon Panna-cotta tart gfa

7.5

Served w. raspberry cream or Madagascan vanilla Ice cream

Cheesecake of the day gfa

7.5

Served w. cream or Madagascan vanilla Ice cream

Chocolate "Gooey" brownie gfa

7.5

Served w. Madagascan vanilla Ice cream or cream

** £5 course offer is available when a main meal is purchased or the individual price will be payable, this is a per person offer and excludes Camembert sharer*