



THE
PALFREY

Since 2016

SUNDAY LUNCH

1 COURSE £12.95 2 COURSES £15.95 3 COURSES £18.50

STARTERS

‘Mushrooms on Toast’: creamed wild mushrooms with smoked garlic, toasted brioche, poached egg (gfo)

Korean Glazed Pig Cheek, pak choi, pumpkin puree, apple

Fig and Blue Monday Cheese Salad, chicory, toasted hazelnuts, sherry vinegar and honey dressing (v)(gf)

The Palfrey Soup Bowl, fresh bread, butter (gfo)

Chef’s Special Starter of the Day (please ask a member of staff)

MAINS

Platter of Slow Roasted, Aged Derbyshire Beef, roast potatoes, buttered greens, glazed roots, red cabbage, pig in blanket, Yorkshire pudding, special recipe stuffing, Palfrey gravy (gfo)

Butter Roasted Church Hill Farm Chicken Breast, roast potatoes, buttered greens, glazed roots, special recipe stuffing, Yorkshire pudding, lentil, and wild mushroom sauce (gfo)

Chef’s Fresh Fish of the Day, crushed herb potatoes, tender stem broccoli, lemon and herb cream (gf)

Beetroot, Pearl Parley and Dill Risotto, sour cream, beetroot crisps (v)(gf)

SIDES £2.95

Glazed Roots - Buttered Greens – Cauliflower Cheese - Roast Potatoes - Yorkshire Puddings (2)



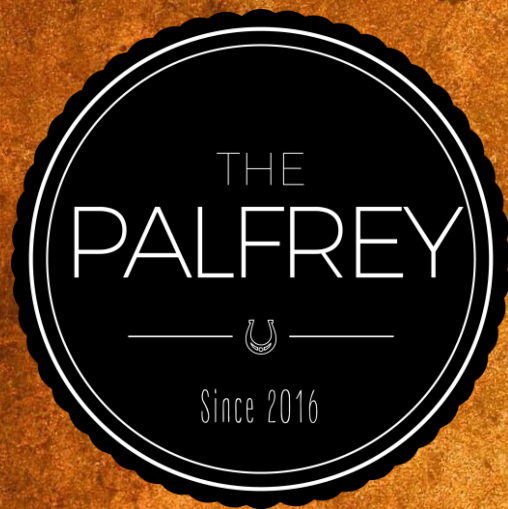
DESSERTS

‘Jelly and Ice Cream’: damson and sloe gin jelly, sable biscuit, meringue, apple, marshmallow ice cream

Sticky Toffee Pudding, salted caramel sauce, vanilla seed ice cream

Double Chocolate Brownie, berry gel, honeycomb ice cream

Palfrey Cheeseboard, spiced chutney, celery, artisan crackers (gfo)



OLD BLACKSMITH'S YARD
SADLER GATE, DERBY
www.thepalfrey.co.uk