



TROUBLE HOUSE

# SUNDAY LUNCH MENU

## STARTERS & LIGHT MEALS

Bowl of marinated olives	GF V	3.95
Trouble House charcuterie board	(GF option available)	8.95
Goulash soup with sour cream & granary or white bread		6.95
Homemade fish cake with tartare sauce & mixed leaves		7.95
Bibury smoked trout pate with mixed leaves & granary toast	(GF option available)	8.50
Ham hock arancini, sour cabbage with mushrooms, wholegrain mustard mayonnaise		7.95

## SALADS

Goats cheese salad with rocket, figs, grilled rosemary focaccia & balsamic dressing	V	12.95
Hot smoked salmon with rocket, 3 bean salad, orange & toasted almonds	GF	13.95
Super grain salad; quinoa, green lentils, sunflower seeds, butternut squash & broccoli	V/GF	12.95
Smoked duck breast with red onion chutney, pear, rocket & caramelised walnut salad		13.95

## MAIN COURSES

Roast rump of beef with Yorkshire pudding, roast potatoes with seasonal vegetables & horseradish cream		16.95
Roast pork loin with Yorkshire pudding, roast potatoes with seasonal vegetables, apple sauce & crackling		15.95
Beer battered fish & chips, crushed peas & tartare sauce		14.75
Trouble House beef or chicken goujon burger with chips, tomato, gherkins, coleslaw, gem lettuce		12.50
<i>Add cheese or bacon for £1</i>		
Quiche of the day with salad leaves		11.50
Wild mushroom risotto with truffle oil with crispy kale & Parmesan	V/GF	14.95
Lemon & thyme chicken breast with coleslaw, sweet potato fries & chilli coriander dip		15.50
Spaghetti with tomato sauce, grilled artichokes & courgettes, Parmesan & fresh herbs	V	15.50

## CHILDREN

Small portion of roast beef or pork	£7.95
Spaghetti with homemade tomato sauce	£4.95
Chicken goujons in a mini bun with chips	£6.25
Mini burger with baby gem lettuce in a brioche bun with chips	£6.95

## SIDES ALL 3.95

Buttered new potatoes or roast potatoes
Bowl of chips
Bowl of seasonal vegetables
Dressed mixed leaves
Garlic bread



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Rhubarb frangipane tart with clotted cream or ice cream	7.50	
Warm chocolate brownie with chocolate ganache & vanilla ice cream	7.50	
Treacle tart with clotted cream, ice cream or custard	7.50	
Sticky toffee & date pudding with butterscotch pecan sauce & dairy ice cream	7.50	
Vanilla panna cotta with blueberry compote & shortbread (GF option)	7.50	
Tunisian orange & almond cake, citrus syrup, plum & yoghurt ice cream GF	7.50	
Selection of cheeses with biscuits & homemade chutney	8.50	Selection of locally made ice creams &
sorbets (3 scoops)	5.95	
Honeycomb, salted caramel, mint choc chip, dairy, chocolate, strawberry, blackberries & cream, coffee		
Sorbets; Raspberry, mango, lemon		

## *Why not enjoy a glass of dessert wine?*

Muscat de Frontignan (15%) 75ml 4.85

*Perfect with treacle puddings & cakes*

Chateau Haut – Mayne Sauternes (13.5%) 75ml 5.35

*Dessert wine, perfect all-rounder from Bordeaux*

PLEASE LET US KNOW OF ANY ALLERGIES & SPECIAL DIETARY REQUIREMENTS WHEN PLACING YOUR ORDER