

CASCARA

SUNDAY LUNCH

Two courses 14, three courses 16, children's 6.5

STARTERS

Chopitos (GF) (M)

Dusted baby squid, alioli, lemon

Corn Frites (V)

Corn fritters, spicy chipotle mayo

Seasonal Soup

Homeamde seasonal soup, toasted bread

Chicken Wings (GF) (B)

Honey and smoked chilli

Gambas de Tigre (GF) (C) **

Shell-on tiger prawns, salsa verde

** £2 extra

Steak Empanadas

Fried savoury pastries, steak filling

SIDES

Stuffs, Spuds & Puds

Extra stuffing, roast spuds, Yorkshire puds

3.5

Cerdos en Mantas

Mini creole sausage wrapped in pancetta

3.5

Chateaubriand For Two

Limited availability

*£15 extra per person

Served on a sharing board with beef dripping roast potatoes, tender stem broccoli, churrasco brazed carrots, roasted sweet potato mash, pigs in blankets, creole sausage stuffing, Yorkshire puddings, bone marrow gravy, homemade horseradish sauce

MAINS

All served with beef dripping roast potatoes, tender stem broccoli, churrasco brazed carrots, roasted sweet potato mash, creole sausage stuffing, Yorkshire puddings, bone marrow gravy.

Prime Beef Blade

Grilled and roasted, served pink

Boneless Chicken

Half deboned chicken, grilled

Confit Belly Pork

Slow cooked, charred apple

OR

Vegan Pie (VE)

Spiced vegetable mix

A selection of desserts available, ask our staff for today's selection. Please note, gluten, celery and other allergens are handled in the kitchen. If you have any intolerances please notify a member of staff before ordering. (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (M) Molluscs, (C) Crustaceans, (B) Contains Bones.