

## Sunday menu

Sundays at The Ashford Arms are about good food and time well spent.

Our meats are sourced from local butchers and farmers who take genuine pride in how their livestock is raised, following responsible and traditional farming practices.

Ethical sourcing matters to us and is never compromised, something you'll taste in the quality of every roast we serve.

Children's portions are available at half the listed price (excluding lamb)

### Meat

Our roasts are served complete with braised red cabbage, maple-glazed root vegetables, duck fat herb roasted potatoes, cauliflower cheese, a golden Yorkshire pudding and proper gravy (GFa)

Roast rump of lamb	<b>£24.95</b>
Roast sirloin of beef	<b>£21.95</b>
Roast pork loin	<b>£19.95</b>
Chicken supreme	<b>£19.95</b>

### Plant-based

Root-vegetable Wellington, with braised red cabbage, maple-glazed root vegetables, cauliflower cheese, roasted potatoes, Yorkshire pudding and vegetarian gravy (V)

Our vegan dish is served without cauliflower cheese and a Yorkshire pudding (VE) **£17.95**

### Sides

Mashed potato (GF) (V)	<b>£4.95</b>
Extra cauliflower cheese (GF) (V)	<b>£4.95</b>
Extra Yorkshire pudding (V)	<b>£2.50</b>

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for a vegetarian diet

(VE) dishes are suitable for a plant-based diet

(VEa) dishes that can be adapted to suit a plant-based diet

(GF) relates to food that has no gluten-containing ingredients

(GFa) dishes that can be adapted to suit a gluten-free diet

All of our produce is fresh and sourced sustainably from local suppliers:

Meat – New Close Farm, Over Haddon | Fish - RG Morris & Son, Buxton | Fruit & Vegetables - Winstor Foods, Chesterfield  
Coffee – Roastology, Sheffield | Wine – Hattersley Wines, Bakewell | Dry goods - Holdsworth Foods, Tideswell  
Dairy - Middleton's Dairies, Hope Valley | Ice cream - Bluebell Dairy, Derby | Eggs - The Peaks Farm Fresh Egg Co, Holmesfield