

*'Welcome to The Bateman Arms, we aim to offer dishes developed using the best local, seasonal and ethically sourced artisan produce, prepared by our Head Chef Thomas Tudor and his team.'*

## SUNDAY MENU

### Whilst You Wait...

- Honey Bangers, Mustard & Honey £3.5  
Homemade Sausage Roll, Mushroom Ketchup £3  
Pork Scratching, Apple Puree £2.5  
Monkland Cheddar Cheese balls £3  
Artisan Breads, Olive Oil, 5-Year-Old Balsamic £6.5

### Starters

- Roasted Carrot & Honey Soup £5  
Soused Mackerel, Burnt Apple Puree, Fennel, Buttermilk Snow £7  
Wigmore Pigeon Breast, Red Onion Tart Tatin, Hazelnut & Chive £7  
Halloumi Fritter, Tartare Sauce, Garden Salad £6

### Main Course

- Medium-Rare Roast Herefordshire Sirloin of Beef, Thyme & Beef Dripping Potatoes, Beef Dripping Yorkshire, Beef Jus £15  
Free Range Chicken Breast, Thyme & Beef Dripping Potatoes, Pork Stuffing, Poultry Sauce £14  
Pan Seared Fillet of Hake, New Potatoes, Tenderstem, Mussel Velouté £14  
Beetroot & Goats Cheese Risotto, Sauvignon Blanc, Amaranth £12

*(Additional Plant-Based Options available on request)*

### Desserts

- Chocolate Brownie, Honeycombe Ice Cream £6  
Winter Spiced Bread & Butter Pudding, Crème Anglaise £6  
Toffee Apple Cheesecake, Vanilla Ice Cream £6  
Rowlestone Court Ice Creams & Sorbets (per scoop) £1.5

Please inform us of any allergies or dietary requirements and we will do our utmost to assist.