THE PIPE OF PORT
WINE MERCHANT & DINING ROOMS
EST. 1976

SUNDAY LUNCH MENU

Homemade Soup of the Day GF Vegan (ask server for allergens)
Chicken & Duck Liver Pate
with Madeira, Onion Chutney & Crostini GF adaptable (7,14)
Classic Prawn Cocktail with Brown Bread & Butter GF adaptable (2,3,4,5,6,7,9)
Ratatouille, with Pomodorini Sauce, Grilled Vegetables & Rocket Vegan (14)

Roast Beef and Yorkshire Pudding (1,14)
Roast Chicken Supreme with Stuffing and Yorkshire Pudding (1,2,14)
Scottish Steak, Kidney & Mushroom Pie (2,7,14)
Free Range Chicken & Chestnut Pie (2,4,7)
Trawler Pie (2,3.5.7,9)
Moroccan Spiced Red Lentil, Chilli & Onion Pie Vegan (2,14) **Vegan adaptable**

All served with Roast Potatoes, Seasonal Vegetables & Oak Smoked Cauliflower Cheese (7)

Cheesecake of the Day (2,7) check with your server
Rum & Raisin Sticky Toffee Pudding (2,4,7,14)
Rossi's Vanilla Ice Cream with Salted Toffee Sauce (7,14) **GF**
Rossi's Vegan Ice Cream with Hot Raspberries **Vegan** (14) **GF**

2 COURSES £26
3 COURSES £31

Allergens in Brackets – 1=Celery 2=Cereals Inc Gluten
3=Crustaceans 4=Eggs 5=Fish 6=Lupin 7=Milk 8=Molluscs
9=Mustard 10=Nuts 11=Peanuts 12=Sesame Seeds 13=Soya
14=Sulphur Dioxide
Please tell us of any Dietary requirements or Allergies