



## SUNDAY LUNCH

**Mixed Olives 2.00 - Bread Basket 2.00**

With extra Virgin Olive Oil and Balsamic Vinegar

**Fresh Baked Baguettes 5.90**

Served with Salad Garnish, Home Made Coleslaw and Choice of filling from:-

Cheddar and Apple Chutney, Honey Roast Ham, Crayfish Tail Marie-Rose, or Goats Cheese and Roasted Veg (V)

**Ypres Ploughmans Lunch 6.90 - Add Any Extra Item for 1.25**

Choice of Mature Cheddar, Brie, Stilton, Ham, or Home Made Scotch Egg with Salad Garnish and Pickles

**Bowl of Hand Cut Chips 2.00**

**Soup of the Day with Fresh Baguette 4.90**

Pint or Half Pint of Shell on Prawns, Fresh Baguette and Salad Garnish 9.00 / 5.00

Tricolore Salad—Avocado, Mozzarella and Tomato with Green Pesto Dressing 6.50 (V)

**Avocado, Crayfish Tail Marie Rose and Crevette Salad 6.50**

**Chicken Liver and Port Pate with Toasted Brioche 6.50**

**Smoked Salmon and Caper Salad 6.50**

**Smoked Fish Platter (Trout, Salmon and Mackerel) 8.50**

**Ypres Fish Cake (s) with Potato Salad and Garnish - Starter 5.50 Main 9.50**

**Grilled Goats Cheese and Beetroot Tower with Pesto Dressing 7.00 (V)**

**Antipasti Platter with Cured Meats, Houmous, Olives, Mozzarella and French Bread 6.50**

**Traditional Beer Battered Local Cod and Chips (12oz approx) 10.50 (Child 5.50)**

**Ypres Mixed Seafood Platter for 2 People—See Flyer on Bar 30.00 (16.00 One Person)**

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**Traditional Sunday Roast 10.00 (Child 5.00)**

Choice of Winchelsea Beef, Romney Marsh Saddle of Lamb, or Vegetarian Nut Roast (V)  
served with Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Honey Roast Parsnips  
and Fresh Seasonal Vegetables

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