

The Dyke's End at Reach

Sunday Lunch Menu – 27th March 2016

First Courses

Celeriac and apple soup

Crayfish and avocado salad

Beef tomato with fried halloumi

Smoked salmon cheesecake with mediterranean salsa

Main Courses

Roast leg of lamb

Roast rib of English beef

Slow roasted belly of pork with apple sauce

Roast breast of chicken with bacon

(our beef and lamb are served pink unless otherwise requested and all our roasts are served with a Yorkshire pudding, duck fat roast potatoes and a selection of vegetables)

Baked, crumbed filet of plaice with crushed garlic potatoes

Cauliflower cake with onion sauce

Puddings

Apple crumble with custard

Raspberry and white chocolate pudding

Banoffee pie

English cheese and biscuits with Gordon's chutney (£2.00 surcharge)

1 course £15.50, 2 courses £19.50, 3 courses £22.50

Service is not included with all gratuities going to the kitchen and waiting staff

Cooking times for our dishes will be as recommended by our chefs unless otherwise requested

The Dyke's End, 8 Fair Green, Reach, Cambridgeshire, CB25 0JD

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