

The Bexley Arms
Sunday Lunch Starters

Soup

Soup of the day served with crusty bread £4-75

Yellow Fin Sole Goujons

Coated in seasoned breadcrumb £5-95

Pate

House pate served with a salad garnish and toasted bread £5-95

Prawn Cocktail

*Luxury north Atlantic prawns served on a bed of crisp lettuce
Topped with a traditional prawn sauce* £6-95

Hot Chicken Wings

*Chicken wings covered in a slightly spicy coating
Served with salad garnish and a sweet chilli dip* £5-95

Whitebait

*Lightly coated in seasoned flour and deep fried
Served with salad garnish and brown bread and butter* £7-50

Mussels

*Mariners cooked in white wine with butter parsley and shallots
Provençal cooked in white wine with tomatoes herbs and shallots
Normandy cooked in white wine with butter parsley and cream
Bordelaise cooked in red wine with herbs and shallots* £9-25

Please Note Our Specials Board

10% Service Charge on all tables of 6 and over

Please ask a member of staff if you require allergen content advise.

The Bexley Arms
Sunday Lunch Main Courses

Roast Scottish Beef

Served with a Yorkshire pudding and rich homemade gravy

Roast English Lamb

Served with a sage, apple and leek stuffing and rich homemade gravy

Roast Breast of Turkey

Served with a sage, apple and leek stuffing and rich homemade gravy

All roasts served with a selection of fresh vegetables and roast or new potatoes *all £11-50*

Scottish Salmon Fillet

Poached in milk and herbs

Served with hollandaise sauce (optional) *£11-95*

Cod

A pair of cod fillets coated in a delicious light crispy batter *£8-95*

Prawn and Scampi Platter

Whole tail scampi, Japanese , Tiger and Battered Prawn

Fritters served with fries and a seasonal mixed salad with a choice of dip *£10-.95*

Chicken Platter

Tender chicken goujon selection of Piri Piri, Southern

Fried and Garlic crispy coatings served with fries and a seasonal mixed salad with a choice of dip *£10-95*