

Sunday Lunch

Appetisers

Soup of the Day (v)

Chef's homemade seasonal soup of the day, served with warm rustic bread

Chicken Liver Pate

homemade parfait served with toasted ciabatta and a red onion chutney

Mushroom Ragout (v)

mushrooms cooked in a creamy white wine and parsley sauce, served on garlic ciabatta

Main Courses

Roast Beef

traditional top rump of beef, served with roast potatoes, Yorkshire pudding, seasonal vegetables and gravy

Roast Pork

roasted pork loin, served with roast potatoes, crackling, seasonal vegetables and gravy

Hot Pot (v)

chick pea and spicy tomato hot pot, served with roast potatoes and seasonal vegetables

Desserts

Homemade Sticky Toffee Pudding

served with custard, cream or ice cream

Homemade Cheesecake of the Day

served with a berry compote

Selection of Ice Creams

Cheese & Biscuits (£2 supplement)

1 course	:	£9.95
2 courses	:	£12.95
3 courses	:	£15.95

Some of our food may contain allergens, please speak to a member of staff for further information.

All prices are inclusive of VAT.

The menu is subject to availability. All weights are nominal.

Tea / Coffee

£

Tea	2.00
Coffee	2.20
Espresso	2.00
Double Espresso	3.00
Cappuccino	2.60
Latte	2.60
Mocha	2.60
Liquor Coffee	5.50



MENU

The World Upside Down
8 Marshalls Road, Raunds, NN9 6ET

01933 626805

Starters

Soup of the Day with warm rustic bread	£ 5
Chicken Liver Pate with homemade red onion chutney and toasted ciabatta	6
Salt & Pepper Squid fresh squid, lightly coated in flour with cracked black pepper and sea salt on rocket leaves with lemon dressing	7
Ham Hock Hash ham hock & new potato topped with hollandaise sauce and poached egg	6
Red Onion & Goats Cheese Tart on rocket leaves with balsamic dressing	6
Prawn Cocktail cold water prawns in Marie Rose sauce with buttered granary bread	7
Stuffed Field Mushroom Whole field mushroom stuffed with stilton, with panko crust on rocket and balsamic salad	6
Rustic Bread & Oils Selection of mediterranean breads with balsamic vinegar and olive oil	5

Main Course

8 oz Sirloin Steak Sirloin of beef with grilled tomato, onion rings, rocket & parmesan salad, chips or fries	18
8 oz Rump Steak Rump of beef with grilled tomato, onion rings, rocket & parmesan salad, chips or fries	16
20 oz Mixed Grill 4 oz rump, 4 oz gammon, chop, pork steak, liver, kidney, sausage, grilled tomato, petit pois, fried egg, with chips or fries	18
Chicken Supreme Supreme of chicken served on the bone with chorizo potatoes, seasonal vegetables & white wine cream sauce	14

Pan Fried Calves Liver Calves liver served with bubble & squeak mash, crispy pancetta, red onion jus and parsnip crisps	£ 14
Slow Cooked Pork Belly pork belly with sauteed new potatoes, vegetables, parsnip crisps and cider jus	13
Ham, Egg & Chips sliced home cooked ham, free range eggs, chunky chips and salad garnish	9
Pie of the Day homemade filling, encased in shortcrust pastry with a puff pastry top, served with buttered mashed potatoes & seasonal vegetables	13
Pasta of the Day Smoked Salmon or Chicken & Mushroom (Vegetarian option available) linguini pasta in a creamy white wine sauce, served with garlic bread	13
Battered Cod hand battered cod fillet in golden beer batter, served with petit pois & chunky chips	10
Gourmet Burger homemade beef burger topped with buffalo mozzarella & smoked pancetta, served in a toasted bun with mayonnaise, salad, coleslaw and skinny fries	12
House Burger homemade burger served in a toasted bun with mayonnaise, salad, coleslaw and skinny fries <i>Add cheese, bacon, mushroom - £1 per item</i>	10
Chicken Burger grilled chicken breast in a toasted bun with mayonnaise, salad, coleslaw and skinny fries	10
Spinach & Ricotta Cannelloni Ricotta, spinach and basil filled cannelloni in a tomato and herb sauce, topped with béchamel and cheese, served with garlic bread	11
Vegetarian Fish & Chips Hand battered halloumi in golden beer batter, served with petit pois and chunky chips	10

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Desserts

Homemade Sticky Toffee Pudding served with custard, cream or ice cream	£ 5.50
Homemade Cheesecake of the Day served with clotted cream ice cream	5.50
Chocolate Brownie (gluten free) served with chocolate sauce and clotted cream ice cream	5.50
Crème Brulee of the Day	5.50
Homemade Crumble of the Day served with custard, cream or ice cream	5.50
Selection of Ice Creams	5.50
Cheese & Biscuits	7.50

Children's Menu *(two courses)*

Main Course

4 oz Burger
in a toasted bun with salad leaves, served with fries

Fish & Chips
cod in batter, served with petit pois and chips

Mac & Cheese
homemade macaroni cheese with garlic bread

Chicken Goujons
served with fries, petit pois or baked beans

Desserts

Chocolate Brownie
with chocolate sauce and vanilla ice cream

Sticky Toffee Pudding
with custard or vanilla ice cream

Selection of Ice Creams

Side Orders

available at £3 each

Onion Rings
Seasonal Vegetables

Side Salad
Chunky Chips

Garlic Bread
Skinny Fries