



THE SITWELL ARMS

Dinner, Bed & Breakfast Menu

Autumn/Winter 2025

Served with a 125ml glass of house wine (red | white | rose)

Starters

Chef's Soup of The Day (v)

Chef's Chicken Liver & Brandy Parfait (GFR)

Toasted Sourdough – Roasted Plum Chutney

Creamy Garlic Mushrooms – Served on Toasted Ciabatta (GFR,D)

Main Course

Roast of The Day – Yorkshire Pudding (G,D)

Chicken, Garlic & Thyme – Red Wine Jus (G,D)

Mediterranean Ragout – Tomato, Pesto & Goats' Cheese (v)

Desserts

Sticky Toffee Pudding – Custard (G, D)

Mint & Salted Caramel Crème Brûlée – Shortbread (G, D)

Chocolate Fudge Cake – Chocolate Sauce (G, D)

Alternatively you can choose to eat from our Main Menu & receive a £25 per person food allowance