

WRECKFISH

SUNDAY 11TH NOVEMBER
LUNCH

NIBBLES

Caramelised onion and thyme focaccia 4
Bella di Cerignola olives 4

STARTERS

Braised chicken and ham hock terrine, prune puree, toasted sourdough
Cauliflower risotto, puffed wild rice, coriander, vadouvan spice
Spiced butternut squash soup, tomato, puy lentil salsa
Chicken liver pate, fig chutney, toasted focaccia
Slow braised ox tongue, haricot beans, salsa verde, sourdough croutons

MAINS

Torched sea trout, ajo blanco, tenderstem broccoli, grape and dill salsa, anchovy (n)
Roast topside of beef, carrot, greens, roast potatoes, Yorkshire pudding
Miso glazed autumn squash and aubergine, goat's yoghurt, black sesame, shichimi togarashi
Rolled and stuffed pork belly, buttered kale, butternut squash puree
Roasted chicken breast, braised romaine lettuce, pickled chorizo

SIDES

Roast potatoes 3
Honey roasted carrots 3
Ratte potatoes, chicken butter
Grilled hispi, burnt leek and honey dressing 4

DESSERTS

Poached quince, caramelised apple puree, quince sorbet, gingerbread
Vanilla rice pudding, plum jam, nut granola (n)
Tonka bean crème brûlée
Praline semifreddo, chocolate fudge sauce, fresh honeycomb (n)
Apple and pear crumble, mascarpone ice cream
Lord of the hundreds cheese, fig chutney and crackers

2 COURSES £19

3 COURSES £23

(n) = Contains Nuts

Please note that a discretionary service charge of 10% will be added to bills for tables of 8 people or more.
If you have any allergies or dietary requirements, please speak to your server for more information

