

WRECKFISH

Sunday Lunch

12pm-5pm

3 COURSES £34 | 2 COURSES £28

SNACKS

Gordal olives + £4 { *Fino Sherry* }

Fried and salted Valencian almonds + £3.5 { *Fino Sherry* }

Devils on horseback with smoked garlic honey + £6 { *Monastrell* }

STARTERS

Sticky belly bacon { *Carignan* }
parsnip purée, sesame dukkah spice

Roasted beetroot salad { *Monastrell Rosato* }
ricotta, spiced pumpkin seeds and sticky walnuts

Chicken liver pâté { *Sauternes* }
farmhouse chutney, wholemeal sourdough toast

Brown shrimp and salted lemon arancini { *Viognier* }
pickled celery, caramelised lemon and mustard yoghurt

Truffled celeriac soup { *Garganega/Trebbiano di Soave* }
granny smith apple, hazelnut, Old Winchester rarebit on toast

MAINS

Roast beef { *Shiraz* }
roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy

Stuffed and rolled pork belly { *Riesling* }
roast potatoes, buttered brassicas, caramelised apple purée

Fishcake { *Grenache/Cinsault* }
sage and onion risotto, broccoli, horseradish cream, crispy onions

Butter-roasted chicken breast { *Carignan* }
Armagnac prunes, bread sauce, roast potatoes, long-stem broccoli

Pan-roasted cauliflower { *Garganega/Trebbiano di Soave* }
butterbean mash, salted lemon and green chilli dressing, toasted almonds, fennel seed crisps

FOR TWO

35-day-aged sirloin of beef + £23 per person { *Tempranillo* }
roast potatoes, carrot and swede mash, Yorkshire pudding, red wine gravy

SIDES

Roast potatoes + £4.5

Extra red wine gravy + £3

Purple carrots roasted with smoked garlic honey, puffed wild rice + £4.5

Red cabbage braised with mulling spices + £4.5

Long-stem broccoli sweet mustard dressing and toasted hazelnuts + £6

Invisible chips + £4 *Charity donation*

Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. 0% fat. 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

SWEETS

Vanilla crème brûlée { *Sauternes* }

Orange brandy tres leches cake { *Moscato di Pantelleria* }
cinnamon

Chocolate 'Oblivion' { *Espresso Martini* }
mint choc-chip ice cream, dark chocolate sauce

Honeycomb ice cream { *Pedro Ximénez* }
dark chocolate sauce and a wedge of honeycomb

Warm Yorkshire parkin { *Tawny Port* }
butterscotch sauce, yoghurt and lime ice cream

| FIZZ | GLS | BTL | |
|--|-------|-------|-----|
| Prosecco Ca' di Alte, Italy | 7 | 35 | |
| Charles Heidsieck Brut Reserve Champagne, France | 11 | 65 | |
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| WHITE | 125ML | 175ML | BTL |
| Macabeo Molinico Loco, Yecla, Spain | 4.5 | 6 | 24 |
| Friulano / Cortese Cantina di Custoza, Veneto, Italy | 5 | 6.5 | 26 |
| Viognier Baron de Badassière, Côtes de Thau, France | 5.5 | 7 | 28 |
| Sauvignon Blanc Classic Series, Casablanca, Chile | 6 | 7.5 | 30 |
| Wine of the month Ask a team member for details | - | - | - |
| Semillon / Muscat / Gewürztraminer Layers, Peter Lehmann, Adelaide, Australia | 6.5 | 9.5 | 37 |
| Garganega / Trebbiano di Soave Soave Classico, Pieropan, Veneto, Italy | 7.5 | 11 | 39 |
| Riesling Rolly Gassmann, Alsace, France | 9 | 13 | 49 |
| Bourgogne Hautes Côtes de Beaune Jean-Noël Gagnard, Burgundy, France | 10 | 15 | 59 |
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| RED | 125ML | 175ML | BTL |
| Monastrell Molinico Loco, Yecla, Spain | 4.5 | 6 | 24 |
| Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy | 5 | 6.5 | 26 |
| Carignan Baron de Badassière, Côtes de Thau, France | 5.5 | 7 | 28 |
| Shiraz 16 Stops, South Australia | 6 | 7.5 | 30 |
| Wine of the month Ask a team member for details | - | - | - |
| Cabernet Sauvignon Montes Alpha, Colchagua Valley, Chile | 6.5 | 9.5 | 37 |
| Tempranillo Vinea Crianza, Finca Museum, Cigales, Spain | 7.5 | 11 | 39 |
| Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy | 9 | 13 | 49 |
| Pinot Noir De Loach, Russian River Valley, California, USA | 10 | 15 | 59 |
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| ROSÉ | 125ML | 175ML | BTL |
| Monastrell Rosado Molinico Loco, Yecla, Spain | 4.5 | 6.5 | 25 |
| Grenache / Cinsault Miraval Rosé, Provence, France | 8 | 12 | 39 |

| COCKTAILS | | |
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| Negroni J.J Whitley gin, Campari, Valdespino Vermouth | 9.5 | |
| Champagne Socialite Charles Heidsieck Champagne, blackberry syrup | 12 | |
| Sticky Old Fashioned Woodford Reserve, muscovado syrup, bitters | 11 | |
| Paloma El Jimador Tequila Reposado, grapefruit, lime, sugar | 10 | |
| Espresso Martini Finlandia vodka, Kahlúa, espresso | 10 | |
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| NON-ALCOHOLIC | | |
| Strawberry Lemonade Strawberry shrub, soda | 3.5 | |
| Apple & Elderflower Temperance Apple juice, elderflower cordial, soda | 3.5 | |
| James's Giant Peach Green tea, peach syrup, lemon | 4 | |
| Cherry Sour Mr Fitz sour cherry cordial, black tea, lemon | 4 | |
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| BEERS | 330ML | |
| Ayingler Lager Hell 4.9% Bavarian lager. Light malt, crisp and mellow | 4.5 | |
| Vedett Extra Pilsner 5% Premium Belgian lager. Complex yet smooth | 5 | |
| Northern Monk Eternal 4.1% Light blonde Session IPA. Hops, tangerine, citrus pith | 5.5 | |
| Tynt Meadow 7.4% English Trappist ale. Dark chocolate, pepper, figs | 6 | |
| Lucky Saint 0.5% Alcohol free unfiltered lager. Smooth and citrus | 4.5 | |
| Guest beer Ask a team member for details | | |
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| CIDER | 500ML | |
| Hogan's French Revelation 4.8% Breton style cider. Mature, velvety, wild and fruity | 6.5 | |
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| SHERRY | 75ML | |
| Fino 'Inocente', Valdespino | 6 | |
| Pedro Ximénez 'El Candado', Valdespino | 6.5 | |
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| PORT | 75ML | |
| Dry White Port, Ferreira | 4.5 | |
| LBV Port, Sandeman | 5 | |
| 10-Year-Old Tawny Port, Sandeman | 6 | |
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| SWEET | 75ML | BTL |
| Moscato di Pantelleria Kabir, Donnafugata, Sicily, Italy | 7.5 | 65 |
| Sauternes Château Laville, Bordeaux, France (375ML) | 8 | 40 |