

W R E C K

Sunday Lunch

12pm-5pm

3 COURSES £38 | 2 COURSES £33

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|---------------|---|
| FOR THE TABLE | Rosemary and thyme focaccia olive oil, sea salt + £5 Medjool dates wrapped in smoked bacon roasted with honey + £6 Gordal olives + £4 Fried and salted Valencian almonds + £3 |
| STARTERS | Chicken liver parfait { Sauternes } farmhouse chutney, wholegrain sourdough toast Butternut squash roasted with baharat spice { Sauvignon Blanc } hazelnut cream, pickled cucumber and dill Gin-cured sea trout + £2 { Sauvignon Blanc } pomelo and endive salad, yoghurt, chive oil Roasted beetroot salad { Rosé de Syrah } ricotta, spiced pumpkin seeds and sticky walnut Cauliflower soup { Viura/Vedejo } Old Winchester cheese, charred onion oil |
| MAINS | Roast beef { Grenache/Syrah } roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy Stuffed and rolled pork belly { Pinot Blanc } roast potatoes, buttered brassicas, caramelised apple purée Confit duck leg { Gamay } port-braised red cabbage, parsnip purée, Madeira and prune sausage, pickled walnut Pan-fried cod fillet { Picpoul de Pinet } creamed potato mash, long-stem broccoli, parsley sauce Pan-roasted cauliflower with sumac { Pinot Blanc } butterbean mash, green chilli and salted lemon dressing, toasted almonds |
| FOR TWO | 19 oz. 35-day-aged sirloin of beef to share + £16 per person { Nebbiolo } roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy |
| SIDES | Roast potatoes + £4 Roasted carrots with smoked garlic honey + £5 Red cabbage braised with port and mulling spices + £5 Long-stem broccoli with extra virgin olive oil and lemon + £5 Carrot and swede mash + £3.5 Extra red wine gravy + £3.5 Invisible chips charity donation + £4 0% fat. 100% charity. All proceeds go to Hospitality Action, who support hospitality families in crisis across the UK. Thanks for chipping in. |
| DESSERTS | Vanilla crème brûlée { Sauternes } Sticky toffee pudding { Semillon } vanilla ice cream, butterscotch sauce Honeycomb ice cream { Pedro Ximénez } dark chocolate sauce and a wedge of honeycomb Eccles cake { 10-Year-Old Tawny Port } made with dry-aged beef fat, Appleby's Cheshire cheese Baked vanilla yoghurt { Charles Heidsieck Brut Champagne } spiced apple compote, cinnamon palmier |
| TO FINISH | Four British and Continental artisan cheeses + £12.5 house made digestive biscuits, fig and orange chutney please ask for our current selection and recommended wine pairing Caramelised white chocolate, salted lime and almond fudge + £3.5 |

| FIZZ | GLS | BTL | |
|---|------|-----|--|
| Prosecco Ca' di Alte, Italy | 7 | 38 | |
| Charles Heidsieck Brut Reserve Champagne, France | 12.5 | 75 | |

| WHITE | 125ML | 175ML | BTL |
|---|-------|-------|-----|
| Macabeo Molinico Loco, Yecla, Spain | 4.5 | 6.5 | 27 |
| Viura/Vedejo El Coto Rioja Blanco, Rioja, Spain | 5 | 7.5 | 30 |
| Picpoul de Pinet Baron de Badassiere, Languedoc, France | 6 | 8 | 36 |
| Wine of the month Ask a team member for details | - | - | - |
| Pinot Grigio Ponte del Diavolo, Friuli, Italy | 6.5 | 8.5 | 38 |
| Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand | 7.5 | 10.5 | 45 |
| Arinto 'Prova Regia', Quinta da Romeira, Portugal | 7.5 | 10.5 | 45 |
| Pinot Blanc Stopham Estate, Southern England | 9 | 13.5 | 54 |
| Chardonnay Irrewarra, Victoria, Australia | - | - | 90 |

| RED | 125ML | 175ML | BTL |
|--|-------|-------|-----|
| Monastrell Molinico Loco, Yecla, Spain | 4.5 | 6.5 | 27 |
| Shiraz 16 Stops, South Australia | 6 | 7.5 | 31 |
| Montepulciano Il Faggio, Abruzzo, Italy | 6 | 8.5 | 34 |
| Wine of the month Ask a team member for details | - | - | - |
| Grenache/Syrah Côtes du Rhône, Famille Perrin, France | 6.5 | 8.5 | 36 |
| Gamay Brouilly, Château de Pierreux, Beaujolais, France | 8.5 | 12 | 50 |
| Malbec Kaiken Ultra, Mendoza, Argentina | 8.5 | 12.5 | 52 |
| Pinot Noir Greywacke, Marlborough, New Zealand | 11 | 15.5 | 65 |
| Nebbiolo Barolo, Albe, G.D. Vajra, Piemonte, Italy | - | - | 80 |

| ROSÉ | 125ML | 175ML | BTL |
|--|-------|-------|-----|
| Monastrell Rosado Molinico Loco, Yecla, Spain | 4.5 | 6 | 27 |
| Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France | 5 | 7 | 30 |

| COCKTAILS | |
|--|----|
| Negroni JJ Whitley gin, Campari, Valdespino vermouth | 10 |
| Champagne Socialite Charles Heidsieck champagne, hibiscus | 12 |
| Sticky Old Fashioned Woodford Reserve, muscovado sugar, bitters | 11 |
| English Orchard JJ Whitley London dry gin, apple, elderflower | 10 |
| Espresso Martini Finlandia vodka, Kahlúa, espresso | 10 |
| Pineapple and Rum Roasted pineapple soda, Goslings rum, lime | 10 |

| NON-ALCOHOLIC | |
|--|---|
| Strawberry Lemonade Strawberry shrub, soda | 4 |
| White Peach and Jasmine Fizz White peach and jasmine, lemon | 4 |
| Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn | 5 |
| No G&T Tanqueray 0.0%, London Essence tonic | 5 |
| Lady Grey's Garden Lady Grey Iced Tea, hibiscus | 5 |

| BEERS | 330ML |
|--|-------|
| Elite Bistro, Ladysmith 4.5% Pale Ale. Our own beer! Mango, peach, citrus | 6 |
| Thornbridge, Jaipur 5.9% IPA. Grapefruit, lemon with a bitter finish | 6.5 |
| Thornbridge, Market Porter 4.5% Porter. Creamy, smooth and toasted | 5.5 |
| Thornbridge, Lukas Hells Lager 4.3% Bavarian style lager, gluten free | 5.5 |
| Thornbridge, Zero Five 0.5% Alcohol free pale ale, amber and citrus | 4.5 |
| Lucky Saint 0.5% Alcohol free unfiltered lager, smooth and citrus | 5.5 |

| CIDER | 330ML |
|--|-------|
| Aspalls Suffolk Cider 5.5% Medium dry and crisp | 6.5 |

| SHERRY | 75ML |
|--|------|
| Fino 'Inocente', Valdespino | 6 |
| Pedro Ximénez 'El Candado', Valdespino | 6.5 |

| SWEET | 75ML | 375ML |
|---|------|-------|
| Semillon Botrytis Semillon, Peter Lehmann Masters, South Australia | 5.5 | 26 |
| Sauternes Château Laville, Bordeaux, France | 8.5 | 40 |

| PORT | 75ML |
|----------------------------------|------|
| Ruby Port, Sandeman | 6 |
| 10-Year-Old Tawny Port, Sandeman | 7 |