

WOLDS WINE ESTATE

Sunday Lunch

To Start

Soup of the Day (GFA)(VeA)

Warm Sourdough and Butter

Chicken Terrine (N)(GFA)

Watercress Aioli, Toasted Hazelnut Dressing, Pickled Shallots, Bitter Leaves

Wild Mushrooms on Toast t(V)(VeA)(GFA)

Creamed Wild Mushrooms Chives, Vintage Lincolnshire Poacher, Truffle Dressing, Sourdough Toast

Wolds Prawn and Salmon Cocktail (GFA)

Classic King Prawn and Wolds Salmon Cocktail, Baby Gem Lettuce
Marie Rose Sauce, Cucumber and Radish, Buttered Granary Bread

Masala Cauliflower (Ve)(GFA)

Butternut Squash Hummus, Hazelnut, Apples, Poached Raisins, Tamarind Glaze

Main Courses

Wolds Roast (GFA)

Middle of Pork

Leg of Lamb

Sirloin of Beef

Trio (add x.00)

Served with, Maple Roasted Carrots and Parsnips, Beef Dripping Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Greens and Red Wine Gravy

The Wolds Vegetarian Roast (V)

Sweet Potato, Spinach and Spring Onion Wellington, Olive Oil Roasted New Potatoes, Maple Roasted Carrots and Parsnips, Yorkshire Pudding, Seasonal Greens, Cauliflower Cheese and Red Wine Gravy

Classics

Line Caught Haddock (GFA)

Beer Battered Haddock, Triple Cooked Chips, Chunky Tartare, Mushy Peas, Lemon Wedge

Derbyshire Rump Steak (GFA)

Triple Cooked Chips, Roasted Mushroom and Cherry Tomatoes, Peppercorn Sauce, Rocket and Old Winchester Salad

Pan Seared Cod - Cured Watermelon Steak (Ve)(GFA)

Butternut Squash and Coriander Salad, Chilli and Lemongrass Dressing, Sushi Rice, Crispy Kale

Wolds Burger (GFA)

3oz Steak Mince Patty, Pancetta, Vintage Cheddar, Baby Gem Lettuce, Gherkins, Tomato Chutney, Burger Sauce, Onion Rings

Please Inform your Server of any Allergies or Dietary Requirements

(GFA) - Gluten Free Adaptable (Ve) - Vegan

(V)-Vegetarian (VeA) - Vegan Adaptable (N) - Nuts