

Sunday Lunch Menu

TO START

Soup of the Day 6.95

Warm sourdough & butter (GFA)(VeA)

Chicken Terrine 8.95

Black garlic aioli, pickled shallots, bitter leaves, chicken skin crisp (N)(GFA)

Wild Mushrooms on Toast 8.95

Creamed wild mushrooms, chives, lincolnshire red, truffle dressing, sourdough toast (V)(VeA)(GFA)

Wolds Prawn & Salmon Cocktail 7.95

King prawns and Wolds salmon, baby gem lettuce, marie rose sauce, cucumber & radish. Served with buttered granary bread (GFA)

Masala Cauliflower 6.95

Butternut squash hummus, pumpkin seed dukkah, apples, poached raisins & tamarind glaze (Ve)(GFA)

THE WOLDS SUNDAY ROAST

Choose from:

Wolds Porchetta **23.45**

Leg of Lamb **23.45**

Sirloin of Beef **24.45**

Vegetarian/Vegan Roast **20.45**

Meat Roast served with: Maple-roasted carrots, caramelized cauliflower floret, beef-dripping roast potatoes, yorkshire pudding, parsnip and cheddar gratin, seasonal greens & red wine gravy (GFA)

Vegetarian/Vegan Roast served with: Sweet potato, spinach & spring onion wellington, olive oil and rosemary new potatoes, maple-roasted carrots, caramelized cauliflower, Yorkshire pudding, parsnip and cheddar gratin, seasonal greens and red wine gravy (V) (VeA)

SUNDAY CLASSICS

The Wolds Burger 15.95

6oz steak mince patty, pancetta, vintage cheddar, baby gem lettuce, gherkins, tomato chutney, burger sauce, onion rings and fries (GFA)

Market Fish 21.95

Olive oil new potatoes, buttered spinach and samphire, tomato, tarragon and lemon dressing (GFA)

Please inform your server of any allergies or dietary requirements

(GFA) - Gluten Free Adaptable (N) - Contains Nuts

(Ve) - Vegan (V) - Vegetarian (VeA) - Vegan Adaptable