

Summer Sunday Lunch

Brunch

Eggs Benedict 11.95

Spinach, pulled ham hock, English muffin, 2 poached eggs, hollandaise, chives (GFA)

Eggs Funghi 11.95

Wild mushroom fricassee, English muffin, 2 poached eggs, truffle hollandaise, chives (GFA)

Fruit Pig Brunch Slice 10.95

Fruit Pig sausage patty, vintage cheddar, smoked streaky bacon, Wolds hash brown, Fried egg, Toasted English muffin (GFA)

Platters

The Vineyard Platter

15.00 per person

Chefs assortment of snacks, cured meats, cheeses and accompaniments. Vegetarian option also available.
Please ask your server what is on our platter today.

The Wolds Sunday Roast

22.00 per person

Slices of Roasted Meat, Maple-roasted carrots, beef-dripping roast potatoes, yorkshire pudding, parsnip and cheddar gratin, seasonal greens & red wine gravy

Please ask your server for today's roast meat. Vegetarian option also available.

Small Plates

Warm Welbeck Flatbreads, Olives, Olive Oil and Red Wine Reduction 7.50 (GFA)(Ve)

Red wine and Wolds Honey Glazed Chorizo 6.95

Caramelized Goats Cheese, Roasted Fig, Rocket 6.95 (V)(GFA)

Cornish Mussels, Wolds Cider and Leek Cream Sauce, Welbeck Focaccia 8.95 (GFA)

Wolds Salmon, Horseradish Mousse, Apples, Grapes, Rocket, Toasted Sourdough 8.95 (GFA)

Wolds Classics

The Wolds Burger 15.95

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

Line Caught Haddock 18.95

Battered Haddock, Triple cooked chips, chunky tartare, mushy peas, lemon wedge (GFA)

Wolds Quiche of the Day 14.95

Cornish new potato salad, rocket and cherry tomato salad, red wine dressing

Steak Reuben 15.95

6oz Bavette steak, Wolds sauerkraut, Russian dressing, Oglesfield cheese, toasted rosemary focaccia (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