

Sunday Lunch

SMALL PLATES / STARTERS

Chicken caesar salad 9.95

Butternut squash and paprika soup, Welbeck focaccia 6.95 (V)

Caramelised goats cheese, rocket, sunflower seed pesto 6.95 (V)

Honey & balsamic glazed chorizo 6.95

Wolds cured salmon, rocket, apples, grapes, horseradish creme fraiche, toasted focaccia 7.50

Spiced giant cous cous, orange segments, pomegranate (Ve) 6.95

WOLDS ROAST

½ Roast Cornfed Chicken 35.95 (Serves 2)

Sourdough bread sauce, beef-dripping roast potatoes, maple-roasted carrots, Yorkshire pudding, leek & cheddar gratin, seasonal greens & red wine gravy

Roast sirloin of beef 22.95

(served pink unless otherwise requested)

Beef-dripping roast potatoes, maple-roasted carrots, Yorkshire pudding, leek & cheddar gratin, seasonal greens & red wine gravy

Please ask about our vegetarian options

WOLDS CLASSICS

Ham Hock, caper and dill quiche 14.95

Potato salad, rocket & tomato salad

Cured Watermelon Japanese Rice Bowl 14.95 (Ve)

Butternut squash & cucumber salad, nori seaweed, sushi rice, crispy kale, lemongrass & chilli dressing **(GFA)**

Wolds burger 16.95

Served on a toasted brioche bun with pickles, tomato chutney, burger sauce, gem lettuce, French fries **(GFA)**

THE VINEYARD PLATTER

15.00 per person

Chef's assortment of cured meats, cheeses and accompaniments. **(GFA, VGA)**

Please inform your server of any allergies or dietary requirements

(GFA) - Gluten Free Adaptable, (N) - Contains Nuts, (Ve) - Vegan, (V) - Vegetarian, (VeA) - Vegan Adaptable