

Sunday Lunch

SMALL PLATES / STARTERS

Butterbean Minestrone Soup, Welbeck sourdough 6.95 (V)

Honey & Sherry Glazed Chorizo 7.95

Salmon Pate 8.95

Pickled apple & celery, golden beetroot, baby gem, toasted focaccia **(GFA)**

Butternut Squash & Sage Risotto 8.95/16.95

Old Winchester cheese, toasted pumpkin seeds, rocket salad **(GFA)(V)(VeA)**

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

Slow roasted blade of beef 21.95

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

British Pork Belly 22.95

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

British Sirloin of beef 23.95

(Served pink unless otherwise requested)

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

Celeriac, Leek & Rosemary Wellington (V) (VeA) 17.95

Roasted potatoes, maple roasted carrot, seasonal greens, red wine gravy

WOLDS CLASSICS

Pork, Stuffing and Stilton Quiche 14.95

Potato salad, rocket & tomato salad

Tandoori Monkfish 21.95

Cauliflower, potato & spinach, Wolds curry sauce, poddadam, mint & cucumber yogurt, mango chutney **(GFA)**

Line Caught Haddock 17.45

Lightly battered Haddock, triple cooked chips, chunky tartare sauce, mushy peas, lemon wedge

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