SUNDAY MENU

Autumn and winter bring a wealth of wonderful ingredients to the kitchen. Our menu celebrates the best of the season, from comforting favourites to fresh, vibrant dishes, using quality ingredients from British farmers, growers, fishermen and artisan producers.

SMALL PLATES & SHARING

Nocellara Olives *stone in* VE *4.5*

Artisan Sourdough slow-roasted garlic & sorrel butter V *VE *6*

Spiced Pumpkin Soup crispy sage, roasted chestnuts, sourdough V *7.5*

Bang-Bang Cauliflower sriracha and sesame mayonnaise, coriander shoots VE *6*

Chicken Liver Parfait toasted brioche, spiced apple chutney *9*

Burrata roasted heritage pumpkin, brown butter, pumpkin seeds, hazelnuts, crispy sage V *11*

Ham Hock, Caramelised Onion & Ogleshield Cheese Croquettes black garlic aioli *7.5*

Corn Ribs kimchi salt, gochujang VE *6*

Prawn Cocktail Aleppo chilli, Marie Rose, baby gem, cucumber, toasted brown bread *11.5*

Hand-Dived Scallops Champagne beurre blanc, trout caviar, sea herbs *12.5*

Cumberland Black Pudding Scotch Egg pickled walnut ketchup *9.5*

Winter Garden Sharing Board beetroot hummus, vegetable crudité, garlic & za'atar flatbread VE *22*

Baked Camembert honey and rosemary, crispy shallots, smoked potato sourdough, vegetable crudité V *23*

Charcuterie Board salami, coppa, prosciutto, olives, cornichons, figs, seeded crispbreads, sourdough croutons, quince jelly *23*

SUNDAY ROASTS

all roasts served with rosemary roasted potatoes, Yorkshire pudding, maple roasted roots, autumn greens, gravy

Sirloin of British Beef homemade horseradish cream *28*

Porchetta roasted apple sauce *23*

Roast Half Spatchcock Chicken confit garlic and herb butter *23*

Mushroom Wellington roast potatoes, seasonal vegetables, plant-based gravy VE *20*

Rosemary Roast Leg of West Country Lamb salsa verde *24*

EXTRA YORKSHIRE PUDDING AND GRAVY 1 | ROSEMARY ROASTED POTATOES AND GRAVY 1 | CAULIFLOWER CHEESE, MORNAY SAUCE V 7.5 | PIGS IN BLANKETS 6

MAINS

British Beef Burger Ogleshield cheese, pickles, oakleaf, ketchup, mayonnaise, bun, skin-on-fries *20*
SMOKED STREAKY BACON 2.5 | EXTRA PATTY 5

Steak Frites triple peppercorn sauce, skin-on-fries *27*

Plant-Based Burger vegan cheese, pickles, lettuce, ketchup, mayonnaise, bun, skin-on-fries VE *20*

Buttermilk Chicken Burger smoked Applewood cheese, house ranch dressing, English streaky bacon, confit tomato, skin-on-fries *21*

Cyder-Battered Fish triple-cooked chips, mushy peas, tartare sauce, lemon *20*

Harissa Roasted Cauliflower pumpkin, Puy lentils, cavolo nero, tahini, pomegranate, dukkah, herb salad VE *16.5*

Chalk Stream Trout Champagne beurre blanc, crushed celeriac, samphire *25*

V vegetarian. VE vegan. *VE can be adapted to vegan. *V can be adapted to vegetarian.
An optional 12.5% service charge will be added to your bill. Please make the team aware of any allergies you might have before ordering.
Dish ingredients may vary. An allergen matrix is available on request

SIDES

Caesar Salad charred croutons, Parmesan *5* ADD ANCHOVIES 2 | CHICKEN 4.5

Braised Red Cabbage bay leaf, cabernet vinegar, cranberries VE *5.95*

Skin-On-Fries rosemary and thyme sea salt *VE *5* ADD PARMESAN AND TRUFFLE 2

Triple-Cooked Chips rosemary and thyme sea salt *5* ADD PARMESAN AND TRUFFLE 2

Clotted Cream Mash caramelised onion and chives V *6.5*

House Recipe Sauces

TRIPLE PEPPERCORN SAUCE 2.5 | RED WINE & MADEIRA JUS 2.5 | HP SAUCE GRAVY 2.5 | BÉARNAISE SAUCE V 3.5 | SLOW-ROASTED GARLIC AND SORREL BUTTER V 2.5

FIXED PRICE MENU

Two Courses 23.95 | Three Courses 28.95

AVAILABLE MONDAY - THURSDAY FROM 12PM - 5PM

TRADITIONAL AFTERNOON TEA *32.95pp*

Includes bottomless tea and cafetière coffee / Upgrade to Champagne afternoon tea for 37.95pp

AVAILABLE MONDAY - SATURDAY FROM 12PM - 5PM

ASK THE TEAM TO VIEW THE MENU

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Download our complimentary Gold Rewards loyalty app to earn cash back with every purchase at any Linwood pub or hotel across the South of England.

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One of four distinctive destinations in the Linwood Collection

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