

# FAIRLAWNS SUNDAYS

JANUARY

12.30PM - 3.30PM

ASK THE TEAM FOR OUR FULL WINE & DRINKS LIST OR VEGAN MENU

## STARTERS

CRISPY PORK FRITTER	£9
BLACK PUDDING, FREE RANGE EGG, PINEAPPLE RELISH	
FRENCH ONION SOUP	£9.5
GRILLED GRUYERE SOURDOUGH, SAGE OIL	
SMOKED HADDOCK FISHCAKE	£12.5
BRAISED LEEKS, APPLE & FENNEL	
GOATS CHEESE BONBON	£9.5
BEETROOT & FIG SALAD, TRUFFLE HONEY (V)	
ROASTED CAMEMBERT FOR 2	£16.5
SOURDOUGH BREAD & CHUTNEY (GF-REQ)	

## NIBBLES & APERATIFS

NOCELLARA OLIVES	£4.5
SOURDOUGH, WHIPPED SALTED BUTTER (GF-REQ)	£4
BEEF FAT HASH BROWNS, BEEF TARTARE	£6
BRAMBLE - BLACKBERRY, LEMON, GIN	£12.75
NEGRONI - GIN, CAMPARI, VERMOUTH	£10.95

## ROASTS

SERVED WITH CARROTS, BROCCOLI, ROAST POTATOES & UNLIMITED GRAVY	
SIRLOIN OF BEEF	£22
FILLED YORKIE (GF - REQ)	
CHICKEN CROWN	£20
APRICOT STUFFING, CHIPOLATA (GF-REQ)	
ROLLED PORK BELLY	£20
BURNT APPLE PUREE	

## MAINS

POACHED COD	£24
WARM TARTARE SAUCE, TEMPURA MUSSELS, SALT & VINEGAR PUFFS, SEA HERBS (GF)	
BEER BATTERED HADDOCK	£18.5
CHUNKY KOFFMANS CHIPS, GARDEN PEAS, TARTARE SAUCE (H)	
BUTTERNUT SQUASH RISOTTO	£19
BEAUVILLE CHEESE, PEAR COMPOTE, CRISPY SAGE, WALNUTS (V) (GF)	

## SIDES

CAULIFLOWER CHEESE	£6
SEASONAL GREENS, GARLIC BUTTER	£5
BUTTERY MASH	£5
CARROTS, GRAINS, CHIMMICHURRI	£5

## PUDDINGS

CREME FRAICHE CAKE	£9
HONEY & YOGURT SORBET, HONEYCOMB	
STICKY TOFFEE PUDDING	£9
BRANDY SNAP, VANILLA ICE CREAM	
TRIO OF ICE CREAM	£7
CHEFS SELECTION (GF)	
CHEESE BOARD	£9.5
THREE CHEESES, CHUTNEY, CRACKERS (GF-REQ)	

A 10% OPTIONAL SERVICE CHARGE IS ADDED TO YOUR BILL. THIS IS GIVEN ENTIRELY TO FOOD, BAR, KITCHEN & PORTER TEAMS. IF YOU'D LIKE TO OPT OUT JUST LET US KNOW.

WE HAVE TAKEN STEPS TO CONTROL THE UNINTENDED PRESENCE OF ALLERGENIC INGREDIENTS IN OUR FOOD & KITCHEN, BUT WE CANNOT FULLY GUARANTEE IT.