

# FAIRLAWNS SUNDAYS

FEBRUARY

12.30PM - 3.30PM

## STARTERS

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

ROAST TOMATO SOUP GARLIC CROUTONS, BASIL OIL (VE-REQ)(GF-REQ)	£9.5
SMOKED SALMON TART BRAISED LEEKS, CAPER & SHALLOT DRESSING	£11.5
CREAMY MUSHROOMS TOASTED CIABATTA, GRUYERE, ROCKET (GF-REQ)	£10
CRISPY PORK FRITTER BLACK PUDDING, FRIED EGG, PINEAPPLE RELISH	£10
TRUFFLE CAMEMBERT FOR 2 HONEY, HOMEMADE BREAD & CHUTNEY (GF-REQ)	£17

## NIBBLES & APERATIFS

NOCELLARA OLIVES	£5
HOMEMADE BREAD, SALTED BUTTER (GF-REQ)	£4
BEEF FAT HASH BROWNS, BEEF TARTARE	£6.5
BRAMBLE - BLACKBERRY, LEMON, GIN	£12.75
NEGRONI - GIN, CAMPARI, VERMOUTH	£10.95

## ROASTS

SERVED WITH CARROTS, BROCCOLI, MASH, ROAST POTATOES & UNLIMITED GRAVY	
SIRLOIN OF BEEF BRAISED BEEF YORKIE (GF - REQ)	£23.5
CHICKEN CROWN APRICOT STUFFING, CHIPOLATA (GF-REQ)	£21
CONFIT PORK BELLY BURNT APPLE PUREE	£21

## MAINS

HALIBUT SHERRY & CHANTERELLE MUSHROOM SAUCE, PARMENTIER POTATOES, HERB OIL (GF)	£32
BEER BATTERED HADDOCK CHUNKY KOFFMANS CHIPS, GARDEN PEAS, TARTARE SAUCE (H)	£19
BUTTERNUT SQUASH RISOTTO BEAUVILLE CHEESE, PEAR COMPOTE, CRISPY SAGE, WALNUTS (V) (GF)	£19

## SIDES

CAULIFLOWER CHEESE	£6.5
SEASONAL GREENS, GARLIC BUTTER	£5.5
BUTTERY MASH	£5
CARROTS, GRAINS, CHIMMICHURRI	£5

## PUDDINGS

CHERRY BAKEWELL AMARETTO CUSTARD, TOASTED ALMONDS	£9.5
STICKY TOFFEE PUDDING BRANDY SNAP, VANILLA ICE CREAM (GF-REQ)	£9.5
TRIO OF ICE CREAM CHEFS SELECTION (GF)	£7.5
CHEESE BOARD THREE CHEESES, CHUTNEY, CRACKERS (GF-REQ)	£10.5

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.