

FAIRLAWNS SUNDAYS

JUNE

STARTERS

PATE EN CROUTE	£9.5
PRUNE JAM, TOASTED BRIOCHE, RED GRAPE (GF-REQ)	
ROASTED TOMATO SOUP	£8.5
GARLIC OIL, HOMEMADE FOCACCIA (GF-REQ)(VE-REQ)	
THAI SALMON FISHCAKE BITES	£11
MANGO SALSA, CORIANDER, LIME MAYO	
WYE VALLEY ASPARAGUS	£11.5
KING PETERS HAM, EGG YOLK PUREE, LEMON BEURRE BLANC (GF) (V-REQ)	
TRUFFLE CAMEMBERT FOR 2	£17
HONEY, HOMEMADE BREAD & CHUTNEY (GF-REQ)	

12.30PM - 3.30PM

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

NIBBLES & APERITIFS

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

ROASTS

SERVED WITH CARROTS, BROCCOLI, MASH, ROAST
POTATOES & UNLIMITED GRAVY

WEST COUNTRY SIRLOIN OF BEEF	£23.5
BRAISED BEEF YORKIE (GF - REQ)	
SHROPSHIRE CHICKEN CROWN	£21
APRICOT STUFFING, CHIPOLATA (GF-REQ)	
BRAISED LAMB SHOULDER	£23.5
MINTED LAMB GRAVY (GF)	

MAINS

BUTTERED SEA TROUT	£24.5
NEW POTATOES, ASPARAGUS, SAFFRON LEMON PUREE, DULSE BUTTER SAUCE (GF)	
BEER BATTERED HADDOCK	£19
CHUNKY KOFFMANS CHIPS, GARDEN PEAS, TARTARE SAUCE (H)	
BONE MARROW BURGER	£17.5
BEEF DRIPPING ONIONS, HOMEMADE PICKLES, SMOKED MUSTARD MAYO, LETTUCE, FRIES	

DON'T BE SHY...

IF YOU NEED MORE VEG, GRAVY OR A CHEEKY
YORKIE PLEASE JUST ASK THE TEAM!

SIDES

£6.50 EACH - SERVES 2

CAULIFLOWER CHEESE

HONEY MUSTARD CHIPOLATAS

MISO HISPI CABBAGE, CRISPY ONIONS

PUDDINGS

APPLE & RHUBARB CRUMBLE	£8
GINGERBREAD ICE CREAM	
TRIO OF ICE CREAM	£7.5
CHEFS SELECTION (GF)	
STRAWBERRY CHEESECAKE	£9
BASIL ICE CREAM	
CHEESE BOARD	£10.5
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.