FAIRLAWNS SUMMER SUNDAYS

SOMETHING TO START...

HOMEMADE BREAD \$4

whipped salted butter (gf-req)

BOWL OF NOCELLARA OLIVES \$5

WATERCRESS VELOUTÉ £8.5 ciabatta croute, whipped chive cream (gf-req)(v)

3 CHICKEN TENDERS £13 garlic, lime & chilli glaze, chive (gf-req)

HOMEMADE PARMESAN TART £9.5 heritage tomato gazpacho, courgette, basil

GARLIC CAMEMBERT FOR 2 £17 rosemary, homemade bread, seasonal chutney (gf-req)

2 COURSES - £32.50 MAIN & DESSERT

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

SUPPLIER SPECIALS

Seasonal highlights from local supplier Dunwood Farm

GARLIC & LEMON HALF CHICKEN

chicken jus, béarnaise sauce, green bean & gem lettuce salad

SALT AGED 10OZ SIRLOIN

onion ring, garlic butter watercress - £10 supplement

both served with your choice of skinny fries or roast potatoes

ROASTS

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

DUNWOOD AGED SIRLOIN OF BEEF

braised beef stuffed Yorkie (gf-req)

ROLLED HAMPSHIRE PORK BELLY

burnt apple puree (gf)

* DON'T BE SHY... IF YOU NEED MORE VEG, GRAVY OR A CHEEKY YORKIE PLEASE JUST ASK THE TEAM!

MAINS

FAIRLAWNS CLASSIC FAVOURITES...

BEER BATTERED HADDOCK

chunky Koffman's chips, garden peas, homemade tartare sauce

BONE MARROW BURGER

beef dripping onions, Swiss cheese, tomato relish, bacon, smoked mustard mayo & fries (gf-req)

PAN FRIED STONE BASS

courgette puree, garlic King prawn, lobster bisque (GF)

SIDES

£6.50 EACH - SERVES 2

CAULIFLOWER CHEESE

HISPI CABBAGE, caramelised onions

CREAMED SPINACH

PUDDINGS

APRICOT BREAD & BUTTER PUDDING

dark chocolate, vanilla custard

TRIO OF ICE CREAM

ask for Chef's seasonal flavour selection

SLICE OF AMALFI LEMON MERINGUE PIE

CHEESE BOARD

four British cheeses - ask to see our selection - crackers, chutney (gf-req)

HOMEMADE PISTACHIO TIRAMISU *

* DON'T BE SHY..

PREPPED HOME STYLE SO YES, YOU CAN HAVE ANOTHER SCOOP!