FAIRLAWNS SUNDAYS

2 COURSES - £32.50 | MAIN & DESSERT

plus complimentary Artisan bread & butter for the table

TO START

ARTICHOKE VELOUTÉ \$10 coffee syrup, hazelnuts, crispy artichoke (gf/ve-req)

3 CHICKEN TENDERS \$9.5 sriracha mayo, sesame seeds, pickled red onion (gf-req)

MUSHROOM RISOTTO £9.5 truffle, ip8 vinegar, Doddington cheese (gf)(ve-req)

TO SHARE

FIG ROASTED CAMEMBERT FOR 2

hot honey, homemade bread, seasonal chutney £,17

SIDES

£6.50 EACH - SERVES 2

CAULIFLOWER CHEESE

CABBAGE & BACON

6 GLAZED PIGS IN BLANKETS

ROASTS

MASH, ROAST POTATOES, SEASONAL VEG & UNLIMITED GRAVY
INCLUDED

ROLLED HAMPSHIRE PORK BELLY

burnt apple puree (gf)

DUNWOOD AGED SIRLOIN OF BEEF

braised beef stuffed Yorkie (gf-req)

SHROPSHIRE CHICKEN CROWN

sage & onion stuffing (gf-req)



IF YOU NEED MORE VEG, GRAVY, A CHEEKY YORKIE OR AN EXTRA SCOOP OF PUDDING, JUST ASK THE TEAM!

VEGGIE/VEGAN MAINS

RIGATONI ALLA VODKA

spicy tomato sauce, black pepper, Parmesan, crispy sage (ve-req)

FILO & LENTIL TART

roast potatoes, seasonal veg, cumin gravy (gf)(v-reg)

OUR SUPPLIERS

ROASTS - DUNWOOD FARM CHEESE - THE FINE CHEESE CO. VEG - BEAUMONT FRESH

MAINS

BASIL CRUSTED COD

chorizo & butter bean chowder, pimentón butter sauce (gf-req)

10OZ SIRLOIN STEAK

skinny fries, onion ring, garlic butter (gf-req) - £7.50 supp

BEER BATTERED HADDOCK

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

PUDDINGS

STICKY TOFFEE PUDDING

brandy snap, clotted cream ice cream (ve/gf-req)

HOMEMADE CLASSIC TIRAMISU

DARK CHOCOLATE MOUSSE

olive oil, maldon sea salt (v)(gf)

TRIO OF ICE CREAM

ask for Chef's seasonal flavour selection (v)

TRIO OF ENGLISH CHEESE BOARD

