

SUNDAYS AT FAIRLAWNS

£32.50 PER ADULT - FRESH BREAD, MAIN & DESSERT INCLUDED

STARTERS

HAM HOCK TART, caramelised leek, gruyere, egg yolk puree, ip8 beer vinegar £10.5

CARROT & LENTIL SOUP, coriander, black sesame, crispy chilli onions (ve)(gf-req) £9

SMOKED SALMON PASTRAMI, salsa verde mayo, shaved fennel salad (gf) £12

TWICE BAKED CHEESE SOUFFLE, sherry mushroom sauce, parmesan crisp (v) £12

ROASTS

SERVED WITH ALL THE TRIMMINGS & UNLIMITED GRAVY

ROAST TURKEY, chipolata, sage & cranberry stuffing (GF-REQ)

SIRLOIN OF BEEF, filled Yorkshire

HONEY GLAZED HAM, burnt apple puree

MAINS

CURRIED CAULIFLOWER RISOTTO, crispy bhaji, coriander oil (ve-req)

ROAST SALMON, winter vegetables, mussel beurre blanc, samphire

BEER BATTERED COD, chunky Koffmans chips, garden peas, homemade tartare

10oz SIRLON STEAK, skinny fries, onion ring, garlic butter (gf) - £7.5 *supp*

SIDES

HONEY GLAZED PIGS IN BLANKETS 4 £6 | 8 £10 12 £14

CAULIFLOWER CHEESE £6.5

SAUTEED SPROUTS, bacon, crispy onions £6

STICKY RED CABBAGE £6

DESSERTS

WHITE CHOCOLATE & CRANBERRY BLONDIE

BAILEYS & SALTED CARAMEL CUSTARD TART, espresso sorbet

WINTER PEAR STICKY TOFFEE, butterscotch sauce, clotted cream (gf-req)

FIVE BRITISH CHEESES, quince puree, chutney (gf-req)

CHRISTMAS PUDDING, brandy sauce, cranberries (gf-req)(ve)

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.