

FAIRLAWNS SUNDAYS

2 COURSES - £32.50 | MAIN & DESSERT
plus complimentary artisan bread & butter for the table

TO START

ROAST TOMATO SOUP £9.5
basil oil, garlic sourdough croutons (gf)(ve)

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

BAKED CHEESE SOUFFLE £12
caramelised leeks, fresh apple, vintage cheddar (gf)

TO SHARE

GARLIC CAMEMBERT FOR 2
rosemary, artisan bread, seasonal chutney
£18

SIDES

£6.50 EACH - SERVES 2

CAULIFLOWER CHEESE

6 GLAZED PIGS IN BLANKETS

SAUTEED PEAS, *crispy onions*



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)

 DON'T BE SHY...

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

VEGGIE/VEGAN MAINS

WILD MUSHROOM ORZO
creamy burrata, winter truffle, crispy sage (v)(ve-req)

FILO & LENTIL TART

 *roast potatoes, seasonal veg, cumin gravy (ve)(v-req)*

OUR SUPPLIERS

ROASTS - DUNWOOD FARM
CHEESE - THE FINE CHEESE CO.
FISH - FISHCO.

MAINS

PAN SEARED COD
white bean & Pancetta cassolette, forestière sauce (gf)

10oz DRY-AGED SIRLOIN STEAK
skinny fries, onion ring, bone marrow glaze (gf-req) + £9.50

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)

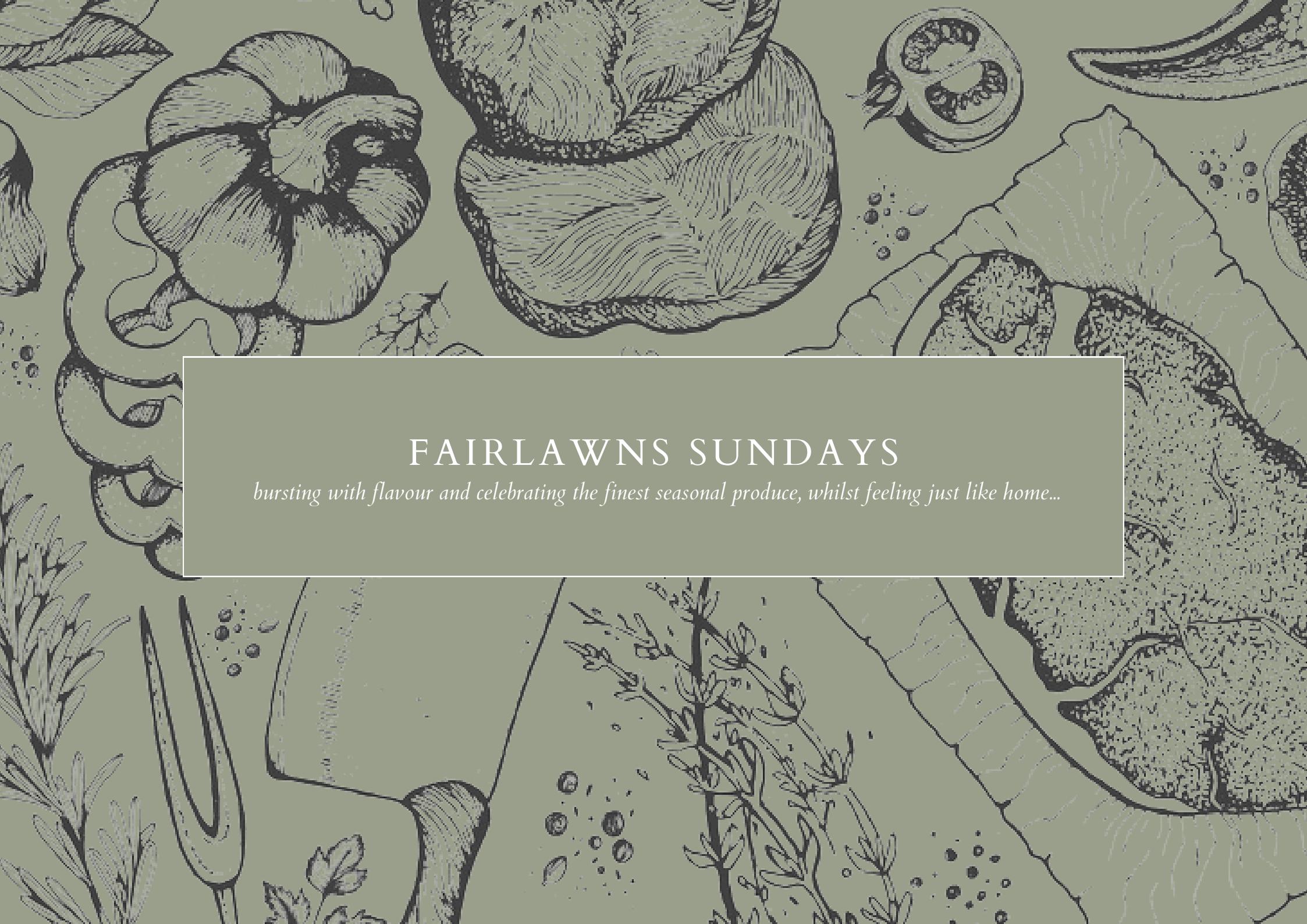
 HOMEMADE CLASSIC TIRAMISU

HOUSE 178 RUM BABA
orange blood cremeux, fresh blood orange

TRIO OF ICE CREAM
ask for Chef's seasonal flavour selection (v)

TRIO OF ENGLISH CHEESE BOARD

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.



FAIRLAWNS SUNDAYS

bursting with flavour and celebrating the finest seasonal produce, whilst feeling just like home...