



ALLOTMENT

SUNDAY MENU



Small Plates

FROM THE ALLOTMENT FROM THE LAND

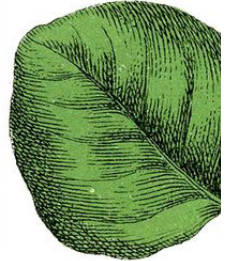
Roast parsnip & white bean Hummus (ve)(sy) Toasted handmade flatbread	4.25	Spiced pulled chicken with jewelled cous cous	6.50
Garlic wild mushrooms (ve)(gf) Crispy bacon flavoured kale	4.70	Steak & ale pie (m)(e)(ce)(sd)	7.50
Baked Whole camembert (v)(m) With garlic and rosemary	5.50	Pork & spiced croquette (e)(m)(sd) With red cabbage and a cider sauce	6.00

FROM THE SEA

Fish Sliders (m)(e)(f) 6.00
Battered haddock, mini brioche & chilli jam

Spicy winter curry (c)(m) 5.50
King prawn, chilli, garlic, tomato & curry leaves. Handmade flatbread
Vegan version available

Smoked salmon (m)(gf) 6.50
With horseradish crème fraîche & beetroot



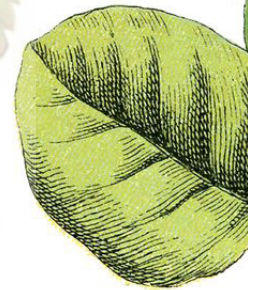
Main Courses

Salt & vinegar battered haddock (e)(f)(sd) 12.50
Thick cut chips, chip shop curry sauce & tartar sauce

Allotment Burger (m)(e)(sd)(ce) 12.95
8oz beef burger, fried chorizo, bacon jam, gherkin, Red Leicester cheese, Opihr gin chilli mayo, gem lettuce, brioche bun, hand cut fries
Add pulled beef 3.00 Add pulled morrocan chicken 2.50

Sunday Roast (Sunday only)(m)(sd) 11.95/9.95
Slow cooked topside of beef or vegan haggis, mini yorkshire puddings, roasted vegetables, red wine gravy, roast potatoes.

Deep fried cauliflower burger (m)(e)(sd)(v) 10.95
Buttermilk fried cauliflower, lettuce, chilli jam, deep fried brie Brioche bun and sweet potato wedges



ALLERGENS

Please let us know if you have any allergies or require information on ingredients used in our dishes

ce - celery gf - gluten free c - crustaceans e - eggs f - fish l - lupin m - milk mc - molluscs
md - mustard n - nuts p - peanuts ss - sesame seed sy - soya sd - sulphur dioxide ve - vegan

