

# ALLOTMENT

## SUNDAY MENU



### WHILE YOU'RE WAITING...

Olives (ve)	2.00
Flatbread & oil (ve)	2.00
Garlic flatbread (ve)	2.00
Sundried tomato flatbread, basil oil (ve)	2.00
Toasted poppyseed hummus & homemade crackers (ve)	3.00

### APPETISER BOARD (ve)

Olives, hummus, garlic flatbread, sundried tomato flatbread, homemade crackers  
£7.00 for 2 people

## SMALL PLATES

<b>JACK FRUIT PAKORA</b> (ve)	4.50	<b>STICKY SRIRACHA CHICKEN WINGS</b> (m)(e)	5.50	<b>COD CHEEK SLIDERS</b> (f)(m)(e)	4.50
<b>WILD MUSHROOMS &amp; ASPARAGUS</b> (ve)	4.50	<b>CURED HAM HOCK SMOKED CHEESE CROQUETAS</b> (m)(md)	4.50	<b>THAI COCONUT CURRY</b> (c)(md)(n)	
<b>SALT &amp; PEPPER TOFU POKE BOWL</b> (sy)(gf)(ve)	4.50	<b>SALT BEEF HASH, FRIED EGG</b> (e)(gf)	4.50	<b>KING PRAWNS</b>	5.00
				<b>SWEET POTATO, SPINACH</b> (ve)	4.50
				<b>LAMB</b>	5.00
				<b>WHITE FISH CEVICHE</b> (n)(gf)(f)	5.00
				<b>PICKLED RADISH, MACADAMIA</b>	

## LARGE PLATES

<b>SALT &amp; VINEGAR BATTERED HADDOCK</b> (e)(f)	12.50
Thick cut chips, chip shop curry sauce & tartar sauce	
<b>TRIPLE CHEESE BURGER</b> (m)(e)(sd)	12.95
8oz beef burger stuffed with smoked cheese, Red leicester, Emmental cheese, gem lettuce, tomato jam, brioche bun, hand cut fries	
<b>DEEP FRIED CAULIFLOWER BURGER</b> (ve)	10.95
vegan buttermilk fried cauliflower, pulled cajun spiced jackfruit, lettuce, chilli jam, vegan bun and sweet potato wedges	

## ROASTS

<b>ROASTED SILVER SIDE OF BEEF</b> (m)(sd)	12.95
Mini yorkshire puddings, roasted vegetables, red wine gravy, roast potatoes	
<b>ROASTED CHICKEN BREAST</b> (m)(sd)	11.95
Mini yorkshire puddings, roasted vegetables, red wine gravy, roast potatoes	
<b>VEGAN HAGGIS ROAST</b> (ve)	10.95
Battered green beans, roasted vegetables, vegan gravy, roast potatoes	
// Add cauliflower cheese 1.50	

## SIDES

<b>Mini Yorkies &amp; gravy</b> (m)(e)	2.50
<b>Thick cut chips</b> (m)(e)(v)(gf)	2.20
<b>Hand cut fries</b> (m)(e)(v)(sd)(gf)	2.50
<b>Sweet potato wedges</b> (m)(e)(ve)(gf)	2.70
<b>Garlic spinach</b> (ve)(gf)	2.00
<b>Battered Green Beans</b> (v)(e)	2.50
<b>Cauliflower cheese</b> (v)(m)	3.00

## DESSERTS

<b>LEMON MOUSSE</b> (m)(sd)(e)(gf)	4.50
With pink pepper shortbread (gf) & gin macerated raspberries	
<b>BLACKBERRY &amp; GINGER CHEESECAKE</b> (n)(sy)(ve)	5.00
Blackberry compote and orange zest	
<b>RHUBARB &amp; RICOTTA BREAD AND BUTTER PUDDING</b> (m)(e)	4.50
Orange chantilly cream	
<b>TRIO OF DESSERTS</b>	
Rhubarb & Ricotta cheesecake, blackberry & ginger cheesecake & lemon mousse	
2 people to share 13.00	

### 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    v - vegetarian