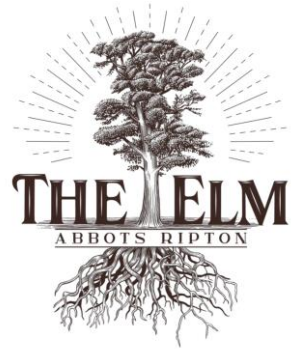


Sunday Lunch Menu

12-4pm

2 courses £29.50 | 3 courses £35



House Negroni £8 House Sour £8

Charles Heidsieck Brut Réserve, Champagne £12.50

Rathfinny Sparkling Rosé, Sussex £10.50

STARTERS

Mozzarella croquettes, arrabbiata sauce, rocket, parmesan

Spiced carrot soup, curry oil, carrot crisp

Chicken & ham hock terrine, piccalilli, toasted sourdough

Panko-breaded lamb shoulder, celeriac purée, roasted turnips, mint oil

Torched mackerel, marinated heritage tomatoes, lime gel, frisée salad

Pappardelle with roasted beetroot, beetroot sauce, chives, whipped goats cheese

MAINS

Fillet of sea trout, carrot & vanilla purée, basil & fennel crushed potatoes, sauce Vierge

Burtens Butchers Cumberland sausages, mashed potato, seasonal greens, onion gravy, crispy shallots

Battered fish, triple-cooked hand-cut chips, crushed minted peas, tartar

Portobello mushroom pithivier, garlic roasted potatoes, confit carrot, roasted celeriac, buttered hispi cabbage, Yorkshire pudding

Roast porchetta with sage and fennel, garlic roasted potatoes, confit carrot, roasted celeriac, buttered hispi cabbage, Yorkshire pudding, apple sauce

Roast sirloin of beef, garlic roasted potatoes, confit carrot, roasted celeriac, buttered hispi cabbage, Yorkshire pudding, horseradish

Add: Cauliflower cheese £4.95

DESSERTS

Chocolate torte, macerated cherries, hazelnut ice cream

Spiced apple strudel, blackberry sorbet

Vegan vanilla pannacotta, blueberry coulis, fresh blueberries

Sticky toffee pudding, vanilla ice cream, toffee sauce

Two cheeses from Rennet & Rind, Cheesemonger and Affineur of Cambridge; Served with plum & port chutney, biscuits, apple, grapes

Affogato (single scoop of vanilla ice cream with espresso coffee or PX Sherry)

Three scoops of homemade ice cream or sorbet:

Ice cream: Vanilla; Chocolate; Cherry & Disaronno; Hazelnut

Sorbet: Limoncello; Blackberry; Raspberry

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients.

A discretionary 10% service charge will be added to your bill all of which is shared amongst the team.

Don't forget to tag us in your photos on social media! Instagram: @theelmabbotsripton Facebook: The Elm Pub