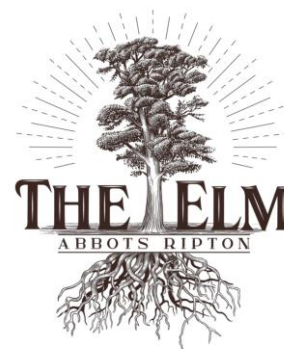


SUNDAY LUNCH MENU

12-4PM

2 COURSES £31.50 | 3 COURSES £37



House Negroni £8 House Sour £8

Charles Heidsieck Brut Réserve, Champagne £12.50

Rathfinny Sparkling Rosé, Sussex £10.50

STARTERS

Turkey & stuffing croquettes, crispy turkey skin, cranberry sauce, sage, rocket

Roasted chestnut soup, toasted seeds, sourdough

Chicken liver parfait, plum & port chutney, focaccia

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

Torched mackerel, beetroot carpaccio, lollo rosso, basil oil

Pappardelle with turnip & cavolo nero ragu, parmesan, fresh parsley

MAINS

Fillet of sea bass, white wine & basil cream sauce, buttered new potatoes, samphire

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

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

Creamed leek pithivier, garlic roasted potatoes, confit carrot, roasted celeriac, buttered hispi cabbage, Yorkshire pudding

Roast turchetta with sage and fennel, garlic roasted potatoes, confit carrot, roasted celeriac, buttered hispi cabbage, Yorkshire pudding, cranberry 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 marquise, macerated cherries, cherry ice cream

Spiced apple strudel, blackberry sorbet

Mulled wine poached pear, granola, blackcurrant sorbet

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; Egg Nog; Cherry

Sorbet: Blackberry; Blackcurrant; Pain D'Epices

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 final 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