

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

Haggis croquettes, neeps purée, crispy tatties, whisky sauce

Roast celeriac soup, celeriac crisps, parsley oil

Chicken liver parfait, plum & port chutney, focaccia

Panko-breaded ham hock, cheese sauce, fried egg, parmesan, chives

Salmon gravadlax, dill, pickled fennel, beetroot gel

Tagliatelle with wild mushrooms, parmesan, parsley

MAINS

Butternut squash risotto, roasted squash, goats' cheese, crispy sage

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

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

Roast aged Hereford beef, garlic roasted potatoes, confit carrot, roasted celeriac, buttered hispi cabbage, Yorkshire pudding, horseradish

ADD: Cauliflower cheese £4.95

DESSERTS

Baileys cheesecake, blood orange sorbet

Apple & blackberry crumble, vanilla custard

Orange crème brûlée, homemade cantucci

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; Rum & Raisin; Cherry

Sorbet: Blood orange; Blackcurrant; Pain D'Épices

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