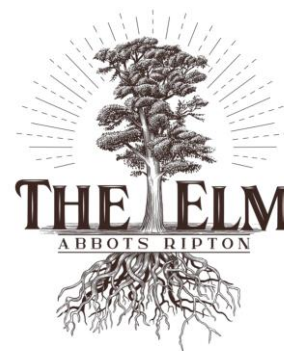


# SUNDAY LUNCH MENU

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

Crayfish & garlic butter croquettes, puttanesca sauce, pickled radish, samphire emulsion

Garden pea soup, crème fraîche, parsley oil

Pork & nduja terrine, apple & cider chutney, pickles, sourdough

Venison carpaccio, stout-pickled shallots, parmesan shavings, basil oil

Salmon gravadlax, dill, pickled fennel, beetroot gel

Char-grilled English asparagus, poached egg, hollandaise, crispy Parma ham

## MAINS

*All roasts are served with garlic roasted potatoes, confit carrot, roasted celeriac, buttered hispi cabbage, Yorkshire pudding, gravy*

Roast porchetta with sage and fennel, apple sauce

Roast aged Hereford beef, horseradish

Roast salt-baked beetroot, vegetarian gravy

Pea & broad bean risotto, goat's cheese stuffed courgette flower

Pan-fried cod fillet, salmoriglio gnocchi, pickled Romano peppers, fermented gooseberry compote

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

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

**ADD: Cauliflower cheese £4.95**

## DESSERTS

Baileys cheesecake, blood orange sorbet

Port-poached rhubarb, praline crumb, rhubarb sorbet

Gooseberry Eton mess

Sticky toffee pudding, vanilla ice cream, toffee sauce

Two cheeses from Rennet & Rind, Cheesemonger and Affineur of Cambridge; Served with spiced apple 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; Salted Caramel

Sorbet: Blood orange; Blackcurrant; Rhubarb

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