

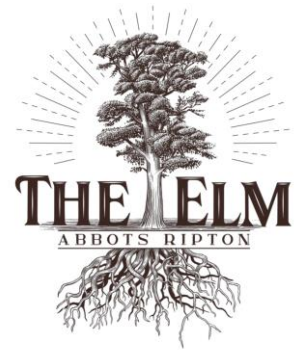
Sunday Lunch Menu

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

Smoked salmon, dill and horseradish crème fraîche, lemon

Courgette and feta arancini, smoke zaalouk purée, parmesan

MAINS

All roasts are served with garlic roasted potatoes, confit carrot, roasted celeriac, buttered hispi cabbage, Yorkshire pudding, gravy Add: Cauliflower cheese £4.95

Roast porchetta with sage and fennel, apple sauce

Roast aged Hereford beef, horseradish

Roast salt-baked beetroot, vegetarian gravy

Char-grilled courgette, baba ghanoush, braised leeks, burrata caprese salad

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

T&S Butchers Cumberland sausages, mashed potato, seasonal greens, onion gravy, crispy shallots

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

DESSERTS

Cookie pie, butterscotch sauce, salted caramel ice cream

Roasted plums, port and honey syrup, pistachio crumb, mirabelle plum 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; Mirabelle plum; 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