

THE ALPACA

SUNDAY MENU

SNACKS / SMALL PLATES

Nocellara olives (vg)	4.5
Homemade focaccia, oil & balsamic (vg)	4.5
Coppa, caper berries, rosemary oil	5.5
Padron peppers, maldon sea salt (vg)	7.0
Sun-dried tomato hummus, homemade flatbread (vg)	6.0
Panko cod cheeks, lime & curry sauce	9.0
Whipped vegan feta, heritage tomatoes, rocket, focaccia (vg)	9.0
Burrata, wild rocket, fig & chili jam - <i>add focaccia -1.5</i>	10.5

ROASTS

SERVED WITH ROAST POTATOES, CARROT, PARSNIP, SAVOY CABBAGE, YORKSHIRE PUDDING & GRAVY

Free-range Norfolk grain-fed chicken, Cumberland pork stuffing	18.5
Roast Irish beef rump	22.5
Roast Hampshire pork belly	19.5
Butternut squash, mushroom & spinach wellington (v) / <i>Crispy artichoke instead of yorkshire pudding (vg)</i>	17.5
Half shoulder of Welsh lamb, mash swede, cauliflower & leek gratin <i>serves 3-4 people</i>	60.0

MAINS

Seafood linguine, tomato, chilli, spinach	17.5
Grilled chicken <i>or</i> Artichoke (vg), freekah salad, dukkah, pomegranate	16.5
Meat-free burger, smoked vegan applewood, burger sauce, skinny fries (vg)	16.5
Beer battered haddock, triple-cooked chips, pea & mint puree, tartare, curry sauce	19.0

SIDES

Cauliflower & leek gratin (v)	6.5
Roast potatoes	4.5
Mash swede (vg)	4.5
Skinny fries (vg)	4.5
Avocado / Bacon / Cheese	1.5
Aioli (vg) / Curry sauce (vg) / Burger sauce (vg) / Chipotle ketchup (vg)	1.5

DESSERTS

Apple & berry vegan crumble, with custard (v) or vegan ice cream (vg) (gf)	8.5
Churros, chocolate sauce, vanilla ice cream (v)	8.5
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)	8.5
Selection of Neal's Yard cheeses, chutney, crostini, grapes, celery (v)	11.5
Treacle tart, Crème anglaise (v)	8.5
Vanilla and white chocolate cheesecake, raspberry coulis (v)	8.5
Vegan ice cream and sorbets- vanilla,raspberry, passionfruit, lemon (per scoop)	2.0

An optional 12.5% service charge is added to your bill. All service charge is paid to our team.
Allergen information is available upon request.

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