

THE ALPACA

SUNDAY MENU

SNACKS / SMALL PLATES

Nocellara olives (vg) OR Homemade focaccia, oil & balsamic (vg)	4.5
Bresaola, caper berries, cornichons	5.5
Padron peppers, maldon sea salt (vg)	7.0
Roasted red pepper & walnut muhammara dip, flatbread (vg)	6.0
Shell-on king prawns, garlic & chilli butter, focaccia	10.5
Panko cod cheeks, herb & caper sauce	9.0
Whipped vegan feta, heritage tomatoes, rocket, focaccia (vg)	9.0
Burrata, wild rocket, fig & chili jam (v)	10.5
British Charcuterie platter, caper berries, cornichons, focaccia (for 2)	17.0

ROASTS

SERVED WITH ROAST POTATOES, CARROT, SWEDE, 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 loin	19.5
Butternut squash, mushroom & spinach wellington (v) / <i>Crispy artichoke instead of yorkshire pudding (vg)</i>	17.5
Half shoulder of Welsh lamb, swede mash, greens, cauliflower & leek gratin <i>serves 2-3 people</i>	60.0

MAINS

Linguine, clams, tomato & basil salsa	17.0
Grilled chicken <i>or</i> smoked tofu (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

Swede mash (vg)	3.5
Cauliflower & leek gratin (v)	6.5
Skinny fries (vg)	4.5

DESSERTS

Apple & blackberry vegan crumble, with custard (v) or vegan ice cream (vg) (gf)	8.5
Burnt basque cheesecake, cherry compote (v)	8.5
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)	8.5
Neal's Yard cheeses, sourdough crackers, caperberries, red onion marmalade	11.5
Vegan ice cream & sorbet -choc, vanilla, raspberry, passionfruit, lemon (<i>per scoop</i>)(vg)	2.0