



FOR THE TABLE

Gordal olives (vg) 5
Focaccia, olive oil, balsamic vinegar (vg) 5.5
Padrón peppers, smoked salt, sumac (vg) 7

SMALL PLATES

Burrata, heritage carrots, carrot top pesto, harissa, sourdough 12.5
Salt & pepper squid, chilli, spring onion, roasted garlic aioli 9
Roasted aubergine, feta, hot honey, mint, coriander (v) 8.5
Watermelon sashimi, ponzu, wasabi (vg) 9
Tiger prawns, chorizo, chickpeas, Padrón peppers, chilli & garlic 10
Korean fried chicken, spring onion, sesame 9
Pork belly croquettes, red pepper jam 9
Chicken liver parfait, cornichons, chutney, toast 8.5

SUNDAY ROASTS

White Cobb free range chicken, pork, sage & onion stuffing 21
Duroc Cross free-range slow-cooked porchetta, pork & herb stuffing 22
28-day aged Hereford sirloin of beef 26
Wiltshire beetroot, spinach Wellington (v) (vg on request) 20
Chef's roast: White Cobb chicken, Duroc Cross porchetta, Hereford beef sirloin, pork, sage & onion stuffing 29

All roasts served with roast potatoes, maple-glazed carrots, swede, hispi cabbage, caramelised parsnips, Yorkshire pudding & our signature gravy

SHARING ROAST

Suffolk slow-roast lamb leg to share, all the trimmings 65 (for up to 2 people) (limited availability)

SUNDAY SIDES

Cauliflower cheese for sharing 8 | Yorkshire pudding 1.5 | Roast potatoes 5.5
Sunday vegetables 5.5 | Pork & herb stuffing 3.5

MAIN COURSE

Beer-battered North Sea haddock, triple cooked chips, mushy peas, tartare sauce 18.5
Aubergine & cauliflower salad, kale, peanuts, pomegranate, lime pickle dressing 16
Caesar salad: baby gem, soft boiled egg, Caesar dressing, Parmesan, focaccia croutons 14
Add chicken 3.5



THE RED SETTER IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team. An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (V) vegetarian (VG) vegan