



Spicy Bloody Mary: 50ml Reyka, tomato juice, house mix 12
Gordal olives 6

STARTERS

Roasted garlic hummus, parsley & sumac onions, flatbread (vg) 8
Crispy chicken, Korean ketchup, sesame 8.5
Halloumi fries, hot sauce, lemon mayonnaise (v) 8.5
Salt & pepper squid, roasted garlic mayonnaise 9.5

SUNDAY ROASTS

Served with seasonal vegetables, roast potatoes, Yorkshire pudding & gravy

Chef's roast - 35-day aged sirloin of beef, free-range chicken & Duroc roasted pork belly 26
35-day aged grass fed sirloin of beef, horseradish cream 24
Duroc roasted pork belly, apple sauce 21
Lemon & thyme free-range roast chicken, pork, sage & onion stuffing 20
Beetroot, nut & butternut squash Wellington, vegan gravy (v) (vg on request) 19

SUNDAY SIDES

Seasonal greens 5 | Cauliflower cheese 8 | Roast potatoes 6 | Pigs in blankets 6.5 | Skin-on fries 5.5

MAINS

Cider-battered haddock, triple cooked chips, mushy peas, tartare sauce 18.5
Add-on chip shop curry sauce 2

DESSERT

Apple & blackberry crumble, ginger ice cream 8
Sticky toffee pudding, salted caramel ice cream, toffee sauce 7.5
Double chocolate brownie, vanilla ice cream 7.5
Affogato, vanilla ice cream 5.5
Selection of ice cream or sorbets 2 per scoop



THE HERNE TAVERN 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