

• THE GANTON ARMS •

Sunday À la carte



BLOODY MARY

Absolut Tabasco & V's secret spiced tomato juice 13

SMALL PLATES

Halloumi fries, Louisiana hot sauce, lemon mayonnaise (v)	8.5
Heritage tomato salad, watermelon, fresh herbs, Crematta (vg)	9
Salt & pepper squid, chilli, spring onions, aioli	9.5
Korean crispy chicken, chilli, spring onions, sesame seeds	9.5
Tiger prawns, chorizo butter, lemon, coriander, sourdough toast	11.5
Scotch egg, watercress, piccalilli	9
Baked camembert, red onion chutney, toasted sourdough (v) Serves 2	22

SUNDAY ROASTS

28-day Himalayan dry-aged roast beef, horseradish sauce, Yorkshire pudding	24
Duroc free-range pork belly, Bramley apple sauce, Yorkshire pudding	22.5
Roast White Cobb free-range chicken, sage & onion pork stuffing, Yorkshire pudding	22
Butternut squash, beetroot & nut Wellington, vegan gravy (vg)	19
<i>All served with roast potatoes, Maple roast parsnips & carrots, savoy cabbage, roast butternut squash & swede.</i>	

SUNDAY SIDES

Bowl of roasties (vg) 5 | Pigs in blankets & stuffing 7.5 | Cauliflower cheese to share (v) 7.5

MAINS

Fish & chips - cider-battered North Sea haddock, triple-cooked chips, tartare sauce, mushy peas	21
Caesar salad - cos lettuce, Burford brown soft-boiled egg, focaccia croutons, Grana Padano	14
<i>Add grilled harissa chicken +4 / Add halloumi +4</i>	
Roasted Scottish salmon, grilled pak choi, mango salsa, sesame seeds, chillies, ginger & lime dressing	22
Roast Delica pumpkin risotto, vegan smoked Cheddar, sage (vg)	17

SIDES

Triple-cooked chips (vg) 6 | Skin-on fries (vg) 5.5 | Cajun fries 6 | Summer greens (v) 6
Truffle & Parmesan fries, rosemary salt (v) 8 | Baby gem lettuce & cherry vine tomato (v) 5.5

DESSERTS

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream (v)	8
Triple chocolate brownie, vanilla ice cream, chocolate sauce (v)	8
Lemon posset with shortbread, Summer berries (v) (gf)	8
Affogato	6
Selection of ice creams & sorbets (v/vg)	3 per scoop