

SUNDAY MENU

SNACKS

- Coppa ham, pickled root vegetable & caraway slaw **6**
- Stout & black bomber rarebit, charcoal sourdough **6**
- Chargrilled Lockdown bakehouse focaccia, greek olives, oil & vinegar **6** (vg)
- Wright Brothers Carlingford oysters, tabasco, shallot vinegar, lemon **3.5** each

STARTERS

- Roasted tomato & red pepper soup, chargrilled focaccia **9** (v)
- Pressed ham hock, apricot & grain mustard terrine, cornichon, piccalilli, sourdough toast **11** (df)
- Wimbledon smokehouse smoked fish plate, mackerel & horseradish rilletes, beechwood smoked wild salmon, pickled cucumber & fennel salad, toasted rye, lemon, salted butter **12.5** (gfo)
- Whipped homemade ricotta, soused courgette salad, parmesan croutons, Aleppo chilli, hot honey **9.5** (gf) (n) (v)
- Crottin de Chavignol, Merinda tomatoes, wild garlic pesto, chargrilled focaccia **11.5**
- Roasted beetroot hummus, pomegranate, burnt onion powder, pomegranate molasses, flatbread **8.5** (vg)

MAINS

- Roast Hereford Sirloin of beef, horseradish **25**
- Garlic & thyme roasted corn fed chicken, Sage & onion stuffing **23.5**
- Slow roasted pork belly, burnt apple puree **23**
- Roasted Wild rice, mushroom & herb loaf, burnt apple puree **18.5** (vg)
- All served with with roast potatoes, roasted carrots, carrot puree, greens, Yorkshire pudding & gravy*
- Pie of the day, creamy mash, buttered greens & gravy **19**
- Devon crab linguini, confit garlic, chilli oil, cherry tomatoes, parsley, lemon & basil **24**
- Wild mushroom pappardelle, white wine, truffle & tarragon cream, Grana Padano **22** (v)
- Wimbledon pale ale battered fish & chips, crushed peas, tartare sauce, lemon **18.5** (df)
- Market fish of the day, seasonal greens, new potatoes, lemon & parsley butter (mp)(gf)

SIDES

- Garlic & rosemary roasties **6** | Thyme roasted carrots **6**
- Seasonal greens, Maldon salt **6** | House chips **6**
- Cauliflower cheese with leeks, grain mustard, & Butlers secret cheddar **8**

DESSERTS

- Yorkshire rhubarb & bramley apple crumble, vanilla custard **9**
- Dark chocolate fondant, salted caramel ice cream, chocolate sauce **10**
- Madagascan vanilla creme brulee, shortbread biscuit **9**
- Roasted pineapple, coconut ice cream, toasted coconut, zanzibar spiced rum syrup **10** (gf)
- Selection of continental and British cheese, quince paste, oatcakes, apple & celery **12.5** (gfo)
- Selection of ice creams & sorbets (gf) **2** (per scoop)

WE ARE A CASHLESS BUSINESS - A 12.5% discretionary service charge will be added to your bill |

Food allergies & intolerances: Before you order your food & drinks please speak to our staff if you want to know anything about our ingredients

| Vegetarian (v) | Vegan (vg) | Dairy free (df) | Contains nuts (n) | Gluten free (gf) | Vegetarian (v) | Vegan (vg)
| Dairy free (df) | Contains nuts (n) | Gluten free (gf) | Gluten free option (gfo) | Vegan option (vgo)