

SUNDAY MENU

SNACKS

- Stout & black bomber rarebit**, charcoal sourdough **6**
- Chargrilled Lockdown bakehouse focaccia**, greek olives, oil & vinegar **6** (vg)
- Maldon rock oysters**, tabasco, shallot vinegar, lemon **3.5** each
- Yorkshire puddings**, gravy **6**

STARTERS

- Roasted squash & caramelised onion soup**, Ticklemore goats cheese, chargrilled focaccia **9** (v)
- Duck liver & brandy parfait**, balsamic & red onion chutney, Lockdown Bakehouse brioche **11** (gfo)
- Wimbledon smokehouse smoked fish plate**, mackerel & horseradish rillettes, whipped cods roe, beechwood smoked salmon, pickled cucumber & fennel salad, toasted rye, lemon, salted butter **12.5/23** (gfo)
- English asparagus**, whipped ricotta, roasted pistachio, parmesan, heather honey **10.5** (v)
- Heritage tomato salad**, feta, pickled courgettes, wild garlic & walnut pesto, parmesan croutons **10/20** (n)
- Roasted beetroot hummus**, burnt onion powder, pomegranate molasses, flatbread **8.5**

MAINS

- Roast Hereford Sirloin of beef**, horseradish sauce **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**
- Wild mushroom pappardelle**, white wine, truffle & tarragon cream, Grana Padano **23.5** (v)
- Wimbledon pale ale battered fish & chips**, mushy peas, tartare sauce, lemon **18.5**
- Market fish of the day**, greens, new potatoes, caper, lemon & samphire brown butter **(mp)**

SIDES

- Garlic & rosemary roasties** **6** | **Thyme roasted carrots** **6**
- Seasonal greens** **6** | **House chips** **6**
- Cauliflower cheese with leeks**, grain mustard, & Butlers secret cheddar **8**
- Bitter leaf salad**, mustard vinaigrette, roasted walnuts **6**

DESSERTS

- Bramley apple & rhubarb crumble**, vanilla custard **9**
- Dark chocolate fondant**, vanilla ice cream, chocolate sauce **10**
- Madagascan vanilla creme brulee**, shortbread biscuit **9**
- Lemon curd & raspberry jam tart**, Lemon meringue ice-cream, fresh berries **8**
- 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)