Sunday Menu

WHILE YOU WAIT

Marinated olives (VG) £4.75 | Smoked anchovies £4.50 | Garlic ciabatta, tomato frito (V) £6
Artisan bread & oils (VGA) £7.25 | Smoked haddock scotch egg £6.50 | Whitebait £5.50 | Padron peppers £5.50

STARTERS

Soup - Roasted Sweet potato, coconut, chilli & lime, crème fraiche, chilli, coriander, spring onion & warm artisan bread (VGA) £7.95
Sesame crumbed prawns, coriander, spring onion & chilli, sriracha & lime mayo £9.50
Smoked mackerel & salmon pâté, pickled fennel slaw, horseradish & dill crème fraiche, toasted rye £9.45
Asian duck salad, Chinese leaf, baby bok choi, crunchy vegetables, pickled red onion, sesame & hoisin dressing, toasted cashews – starter £11.95 or main £17.95, & Sesame crumb prawn option – Starter £10 or Main £18
Sauteed button mushrooms, white wine, garlic & shallot cream sauce, grilled cheddar, toasted kalamata olive bread £9.75
Warm crumbed brie, blackberry compote, mixed leaves, sherry, honey & mustard vinaigrette £8.25

SHARERS

Garlic & rosemary baked camembert, crudités, apple & date chutney & warm artisan bread (V) £18.95
Fig & apple hummus, cucumber, carrots, chicory, celery, Padron peppers, warm artisan bread (VG) £15.95
Fish board - smoked mackerel & salmon pâté, smoked anchovies, crumbed whitebait, smoked haddock scotch egg, sesame crumbed prawns, smoked salmon, horseradish & dill crème fraiche, tartare sauce, warm artisan bread £28.95

SUNDAY ROASTS

Roast rump of British beef £24.75
Half roast chicken, Cumberland chipolata, bread sauce £19.25
Roast loin of pork, apricot, rosemary stuffing, crackling & apple compote £22.95
Duo of Roasts, British rump of beef, pork loin, apricot, rosemary stuffing, apple sauce & crackling £29.25
All served with beef dripping roast potatoes, Yorkshire pudding, braised red cabbage, roasted carrots & parsnips, mixed green vegetables & gravy
Cashew, carrot, parsnip & apricot nut roast, olive oil roast potatoes, braised red cabbage, roasted carrots & parsnips, mixed green vegetables, vegetable gravy (VG) £17.50
Add Cauliflower cheese, garlic & herb crumb £6.95

MAINS

The Falcon burger, burger sauce, iceberg lettuce, crispy onions, smoked streaky bacon, tomato & pickles in a toasted beer sourdough bun, garlic & herb mayo, triple cooked chips – choose from cheddar **or** blue cheese & peppercorn £18.95
Battered Haddock, triple cooked chips, tartar sauce, minted mushy peas, charred lemon £19.95
Pan roast rump of English lamb, sauteed new potatoes, carrots and parsnips, curly kale, mint & red currant jus £26.95
Graves Hampshire hog & herb sausages, whole grain mustard & colcannon mash, redcurrant & onion jus, crispy shallots £17.95
Plant based vegetable burger, beer sourdough bun, fig & apple hummus, piquillo peppers, pickles, onion, tomato, triple cooked chips, spiced tomato salsa – choose from vegan feta **or** cheddar (VGA) £17.75
Pan fried fillet of Scottish salmon, herb crushed new potatoes, tender stem broccoli, clam, crab & lobster cream sauce, grilled cherry tomatoes £19.50
10oz rib eye steak, triple cooked chips, rocket & parmesan, roasted cherry tomatoes, portobello mushroom, green peppercorn sauce £34

SIDES

Triple cooked chips or skinny fries £5 - **add parmesan & truffle oil** or **Peppercorn sauce £2**
Rocket, red onion, tomato & feta salad, toasted soya seeds, honey & mustard vinaigrette £6.50
Bone marrow & parsley mash £5
Onion Rings £5

VG = Vegan V = Vegetarian VGA = Vegan available
Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
Fish and meat may contain small bones, game may contain shot.
Tables of 10 or more are subject to a discretionary service charge of 12.5%
ALLIUM PUBS LTD