

FILDES

RESTAURANT

SUNDAY LUNCH

BREAD

Freshly baked sourdough & butter (V) £4

SHARING PLATTERS

British cheeses, chutney, Membrillo quince, celery, grapes, crackers (V) £14
Smoked salmon, capers, pickled shallots, parsley, lemon, sourdough bread £16
Charcuterie, ham terrine, cornichons, beetroot piccalilli, sourdough bread £16

SMALL PLATES

Marinated mixed olives (GF) £4
Padron peppers, smoked chilli salt (GF) £8
Hummus, salsa verde, garlic flatbread £8
Marinated anchovies, romesco sauce, olive oil (GF, DF) £8
Mushroom arancini, aioli, Parmesan, truffle oil £9
Shell on prawns, burnt lemon, garlic mayonnaise (GF, DF) £10
Ham hock terrine, cornichons, beetroot piccalilli, toast (DF) £10
Beef croquettes, smoked chilli mayonnaise, mature cheddar £10
Smoked haddock fishcakes, lime, curried tartare sauce £10

ROASTS

*All our roasts are served with roast potatoes, carrot & swede mash, green vegetables, cauliflower cheese & Yorkshire pudding.

Roast Sirloin of beef, creamy horseradish & gravy £22
Slow cooked pork belly, crackling, apple sauce & gravy £18
Fish roast of the day, salsa verde & burnt lemon £18
Plant based roast of the day, vegetable gravy (PB) £16
Children's roast £9

DESSERTS

'Vanilla Affogato' amaretti biscuit, espresso shot (V, N, GF) £6
Chocolate brownie, salted caramel ice cream, honeycomb (V) £7
*plant-based option available.
Sticky toffee pudding, vanilla ice cream, caramel sauce (V) £7

(PB) = plant based (V) = vegetarian (N) = contains nuts (GF) = gluten free (DF) = dairy free

Please let us know of any allergies, intolerances, or dietary requirements before making your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens.

Please note a discretionary 12.5% service charge will be added to your final bill, which is then equally shared between the team.

