

FILDES

RESTAURANT

SUNDAY LUNCH

BREAD

Freshly baked sourdough, sea salted butter (V) £5

SNACKS FOR THE TABLE

Marinated olives, rosemary, garlic (PB, GF) £5
Mushroom arancini, aioli, Parmesan, truffle oil (V) (two pieces) £7
Beef croquettes, harrisa mayonnaise, mature cheddar (two pieces) £7
Hand raised pork pie, piccalilli, cornichons £7
Padron peppers, smoked chilli salt (PB, GF) £8

SHARING PLATTERS

Hummus crudités, chickpeas, bitter leaves, salsa verde, charred flatbread (PB) £12
British cheeses fruit chutney, Membrillo quince, celery, grapes, crackers (V) £14
Whole baked Camembert, truffle honey, cornichons, sourdough bread £15
Smoked salmon capers, shallots, parsley, lemon, sourdough bread £18
Cured meats farmhouse terrine, cornichons, piccalilli, sourdough bread £18

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) £8
*plant-based option available.
Sticky toffee pudding, vanilla ice cream, caramel sauce (V) £8

(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.

