

THE DISTILLERY

Sunday lunch

FOR THE TABLE

Hummus, flat bread, dukkah.....	5.5
Fried calamari, chilli, lemon, aioli.....	5.5
'Nduja croquettes.....	5.5
Salted lamb ribs, salsa verde.....	5.5
House salad, gem, shallot, mint & radish.....	3.5
Garlic bread, parsley butter, parmesan.....	5
Buttermilk fried chicken, hot sauce, blue cheese mayo.....	5.5
Vegetable pakoras, garlic yoghurt, lime.....	5

ROASTS - ENGLISH OAK & CHARCOAL ROTISSERIE GRILL

Snowdonia leg of lamb.....	12.5
Chickpea falafel slice.....	10
Suffolk free range chicken.....	12.5
Gloucester Old Spot pork belly.....	12.5

**All the above are served with roast potatoes, honey glazed parsnips & carrots,
greens, peas, Yorkshire pudding & gravy**

BURGERS - SERVED WITH HOUSE FRIES, GEM & SHALLOT SALAD

Pork & chorizo burger, red cabbage & fennel slaw.....	11
Beef burger, smoked cheddar, tomato & pickle.....	11
Buffalo chicken burger, pickled red onion, gem lettuce, aioli, brioche bun.....	11

SALADS

Apple & feta fattoush, gem lettuce, cucumber, fresh herbs, flatbread.....	9.5
'Naked' Caesar, kale, gem lettuce, cucumber, fresh herbs, flatbread.....	8

Add chicken 3 / Add swordfish 4

SIDES	PUDDINGS	
Roast potatoes.....	3	
Honey glazed carrots.....	3	
Greens & peas.....	3	
Yorkshire pudding.....	1.5	
Fries.....	3	
Cauliflower cheese.....	3.5	
	Sticky toffee pudding sundae, brown butter & pecan ice cream.....	5
	Chocolate orange pot, honeycomb shards.....	5
	Tiramisu, mascarpone, coffee, bitter chocolate.....	5.5
	Muscovado meringue, berries, passionfruit, chantilly cream.....	5

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU