SADDLE & SPOKE SUNDAY MENU

STARTERS

Baked potato soup, crispy skins, smoked cheddar £7.50 V FFON VEON
Whipped ricotta, walnut, beetroot & radicchio salad, dill oil £8 V FFON
Seared scallops, samphire, parsnip caramel, bacon £12.50 FFON
Crab corn dog, jalapeno mayo, coriander & lime £9
Panko tofu bao bun, pickled slaw, yuzu £8 V
Haggis Scotch egg, spiced plum and stout chutney £9
Mexican fried chicken, kiwi and jalapeno hot sauce, chipotle mayo £9

SHARER

Black garlic, truffle and rosemary camembert, toasted sourdough, plum chutney £15 V

SIDES £4.50 EACH

Camembert cauliflower cheese (FO) Orange spiced red cabbage () (FO) Triple cooked chips (FO) Black garlic dhal (FO) Winter greens, chilli and hazelnut () (FO) Roast potatoes (FO)

MAINS

Pan roast salmon, king prawn, mussel and samphire bisque, cavolo and lime pesto £20 GFOA

Roast hake, wild mushroom, garlic mash, cavolo nero, red wine

jus £18 🚥

Wild mushroom, spinach and tarragon pie, greens, creamed potato, mustard cream £17 🔇

Brisket and morel pie, creamed potato, winter greens, beef gravy £18 Roast parsnip risotto, gorgonzola, pomegranate, toasted chestnut £16 Harissa roast cauliflower, pomegranate, pumpkin seed dukkha, lemon, pistachio & mint £16 Gros () (COS)

ROASTS

(ALL SERVED WITH, THYME & GARLIC ROAST POTATOES, MARKET VEGETABLES, YORKSHIRE PUDDINGS & ROAST GRAVY)

Garlic & Thyme Beef, shallot & horseradish chutney £20 (10) Pork loin, Bramley apple ketchup £18 (10) Chicken supreme, orange & cranberry jam £18 (10) Tear & Share lamb, mint & honeycomb salsa £40 (2 to share) (10) Mushroom, cashew and lentil nut roast £16 (10)

GF = gluten free, GFOA = gluten free option available, VG = vegan, VGOA = vegan option available, V = vegetarian. If you have any allergies or require information regarding ingredients used in our dishes, please ask a member of the staff.



SADDLE & SPOKE

FREE HOUSE PUB AND DINING