



SADDLE & SPOKE

FREE HOUSE PUB AND DINING

SUNDAY MENU

Starters

CAULIFLOWER & TRUFFLE SOUP camembert croute, chive	£7.50 V, GFOA
CHESTNUT & TURKEY SCOTCH EGG spice plum ketchup	£8.50
SMOKED MACKEREL TARAMASALATA toasted rye, horseradish, pickled apple	£8 GFOA
BLOOD ORANGE & LIQUORICE CURED SALMON pickled beetroot, fennel, watercress	£8.50 GFOA
ROAST FIGS gorgonzola, gingerbread, candied walnuts, rocket	£7.50 V, VGOA
STICKY PORK BELLY VINDALOO mango slaw, chili	£8.50 GFOA
KOREAN FRIED SOFT SHELL CRAB gochujang, yuzu mayo, sesame	£9
SHARER: HOT HONEY BAKED CAMEMBERT toasted sourdough, plum chutney	£15 GFOA

Sides

CAMEMBENT CAULIFLOWER CHEESE	£6
BURNT CABBAGE, ROMESCO SAUCE, PARMESAN	£6
BRAISED RED CABBAGE	£6
HOT HONEY CARROTS	£6
CHILLI & SESAME SAMPHIRE	£6
MAPLE GLAZED PIGS IN BLANKETS	£6

Roasts

All served with roast potatoes, Yorkshire pudding and seasonal vegetables.

GARLIC & THYME ROAST SIRLOIN OF BEEF shallot & horseradish chutney	£23 GFOA
CHICKEN SUPREME cranberry & orange jam	£21 GFOA
BLYTHBURGH PORK LOIN apple ketchup	£21 GFOA
BUTTERNUT SQUASH, WILD MUSHROOM & LENTIL NUT ROAST cranberry jam	£18 V, VGOA
SHARER: TEAR & SHARE LAMB SHOULDER mint and honeycomb salsa	£46 GFOA

Mains

TURKEY & STUFFING PIE festive greens, creamed potato, cranberry jam	£18
MISO, WILD MUSHROOM & CELERIAC PIE creamed potato, winter greens, mushroom jus	£18 V
ROAST STONE BASS creamed potato, cavolo, wild mushrooms, red wine jus	£22 GFOA
PAN ROAST HAKE potato, clam, saffron & prosecco chowder	£22 GFOA
ROAST PARSNIP RISOTTO gorgonzola, pomegranate, hazelnuts	£17 V, VGOA, GFOA

Our food is prepared in kitchens where nuts, gluten and other allergens may be present. Our menu descriptions do NOT include all of the ingredients to make the dish. If you have any allergy or intolerance, please speak to your server before ordering. Full allergen list is available.



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