



SADDLE & SPOKE

FREE HOUSE PUB AND DINING

SUNDAY MENU

SNACKS & STARTERS

Baked Scallops <i>Nduja, pangrattato</i>	£12.00	Korean Fried Chicken <i>Gochujang glaze, toasted sesame, spring onion</i>	£8.50
Blistered Padrón Peppers <input type="checkbox"/> <input type="checkbox"/> GFOA <i>Spiced Maldon sea salt, truffle honey</i>	£6.50	Pea & Wild Garlic Soup <input type="checkbox"/> <input type="checkbox"/> GFOA <i>Camembert crouton, chive oil</i>	£7.50
Burrata <input type="checkbox"/> <i>Heritage tomatoes, roasted red pepper gazpacho, basil</i>	£9.00	Beef Tartare <i>Egg yolk, crisp bread</i>	£8.00
Corn Ribs <i>Lime, Sriracha, smoked chilli, coriander</i>	£7.50	Cornish Crab Scotch Egg <i>Brown crab emulsion</i>	£9.00

ROASTS

Garlic & Thyme Roast Sirloin of Beef <i>Shallot & horseradish chutney</i>	£23.00	Chicken Supreme <i>Cranberry & orange jam</i>	£21.00
Blythburgh Pork Loin <i>Apple ketchup</i>	£21.00	Butternut, Mushroom & Lentil Nut Roast <i>Cranberry jam</i> <input type="checkbox"/> <input type="checkbox"/> GFOA	£18.00
Sharer: Tear & Share Lamb Shoulder <i>Mint & honeycomb salsa</i>	£46.00		

MAINS

Cauliflower Kiev <input type="checkbox"/> <i>Wild garlic butter, caramelised cauliflower purée, pickled golden raisins</i>	£18.00
Chicken Tikka Masala Pie <i>Toasted cumin mash, spring greens, herb chutney</i>	£18.00
Pan Roasted Stone Bass <i>Spring courgettes, saffron potatoes, mussels, white wine sauce</i>	£22.00
Ricotta & Wild Garlic Ravioli <i>Pea & wild garlic velouté, cavolo nero, aged parmesan</i>	£20.00
Tandoori Monkfish Tail <i>Spiced saag aloo, herb & coriander chutney, charred lemon</i>	£24.00

SIDES — £6.00

Skin-on Fries <i>Sea salt</i>	Triple-Cooked Chips
Spring Salad <i>Lemon & mustard dressing</i>	Grilled Leeks <i>Ricotta, spring herb pesto</i>