

## SUMMER SUNDAY MENU

*Our Seasonal Menu, inspired by our Kitchen Garden & Aeroponic Growing Towers, is full of twists on an array of classic dishes, with a focus on homegrown, local, sustainable and above all, quality ingredients*

### NIBBLES

Baked & Salted Nuts  £4

Marinated Olives  £4 GF / DF

SODT Artisan Bread Olive Oil & Balsamic, Aioli £6 GFO / DF

### SMALL PLATES

Salt Pig Charcuterie Plate £6 GF / DF

Flatbread Farm Courgette Baba Ghanoush  £7 DF / GFO

Smoked Mackerel Pâté Toast & Pickles £8 GFO

Pan-fried Wild Mushrooms Toasted Brioche £9 GFO

### MAINS

The Applegarth Burger Smoked Cheese, AppleMac Sauce, Dill Pickle, Skin-on-Chips £16 GFO

Curried Sweet Potato & Chickpea Burger PB Cheese, Sriracha Mayonnaise, Skin-on-Chips £16  DF / GFO

Baby Back Pork Ribs BBQ Sauce, Skin-on-Chips, Applegarth Slaw £16 GF / DF

Roasted Hake Prosciutto, Grape, Almond & Caper Berry £20 GF / DFO

### ROASTS

*All our roasts are accompanied by Yorkshire pudding, roast potatoes, seasonal vegetables and gravy*

Nut Roast Pickled Walnut Ketchup  £16


Corn-Fed Chicken Supreme Bread Sauce £17

Pork Belly Apple Sauce £20

Beef Sirloin Horseradish £22

### SIDES - £5

Garden Leaves Basil Vinaigrette  GF / DF

Skin-On-Chips  GF / DF

Applegarth Slaw GF / DF

Celeriac Remoulade GF / DF

 Vegan

GF - Gluten Free / GFO - Gluten Free Option

DF - Dairy Free / DFO - Dairy Free Option

OPTIONAL SERVICE CHARGE 12.5%

Please enquire about allergens on our menu and if you have any special dietary requirements. We are very grateful for any feedback.