



PODHAVERS
RESTAURANT

SUNDAY LUNCH MENU

2 Courses £30 / 3 Courses £38

Starters

Crispy cauliflower, hot honey, smoked paprika & Romesco GF/VE

French sweet caramelised shallots, ponzu citrus onion puree, onion broth GF/VE

Vodka & beetroot gravlax, creamed chive sauce GF

Chilli garlic prawns, spicy tomato emulsion, nduja focaccia DF

Creamy garlic mushrooms, parmesan, toasted farmhouse slice

Mains

Roasted sirloin of beef, Yorkshire pudding

Herb crusted shoulder of lamb

Pork belly, apricot & pine nut stuffing, crackling, apple sauce GF

Maple orange glazed cauliflower steak GF/VE 18.00

**the above all served with roast potatoes,
sweet carrots & parsnip, medley of fresh greens, rich red wine gravy.**

Baked Hake, saffron potatoes, medley of summer vegetables,
champagne cream & dill oil GF (supplement of £3.50)

Wild mushroom risotto, pan fried oyster mushroom, pistachio & chive oil VE/GF

Side of cauliflower cheese & smoked pancetta (for 2) £5.75

Desserts

Homemade doughnut, sweet apple compote, salted caramel ice cream, caramel sauce

Chocolate & cherry tart, cherry ice cream

Non-alcoholic affogato
(Alcoholic affogato available £4.00 supplement)

Podshavers cheeseboard, homemade crackers & chutney, salted apple

All our ingredients are locally sourced, and we use organic where possible.

Please ask us about allergens and/or dietary requirements as many dishes can be changed to suit your needs. Service not included.

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VE - Vegan