

# SUNDAY MENU



## STARTERS

### Crab and Boar 11

Handpicked and Crispy Crab, Porchetta & Pickled Mouli

### Citrus Cured Trout 10

Pickled Fennel, Pumpernickel, Arenka Caviar & Yoghurt

### Warm Asparagus 9

Poached Hen's Egg, Sorrel Puree and Bay Leaves

### Pea Soup 9

Cod Brandade, Pickled Baby Onion and Smoked Almonds

### Chef's Patch Salad 9

Seasonal Vegetables, Pickled Mushroom, Bruschetta, Tahini

## MAINS

### Pan Fried Cod 24

Bean Casserole, Clams, Wild Mushrooms and Tarragon

### Seared Stone Bass 25

Fried Whitebait, Potato Salad, Charred Leeks & Bergamot Sauce

### Potato Gnocchi 14

Wild Garlic Pesto, Pecorino Sauce and Green Beans

## SUNDAY ROASTS

### Roasted Sirloin of Berkshire Dry Aged Beef 21

### Roasted Chicken 15

### Roasted Lamb Leg 16

All Roast are served with Yorkshire Pudding, Roast Potatoes, Roasted Root Vegetables, Jus

## SIDES

Cauliflower Cheese - Seasonal Vegetable - Mixed Leaf Salad

Hand Cut Chips - Fries - New Potatoes 3.5

Our produce, wherever possible is sourced from Local Estates, Farms & Growers close to The Crab & Boar, working with the seasons, Our Head Chef Vincenzo and his team create, bake & produce everything from nothing Due to food being cooked to order, there may be a short wait during busy periods. The menu is subject to daily change.

We add a suggested 10% gratuity to your bill; if the service wasn't up to scratch, don't pay for it.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.