

Sunday Menu

SMALL PLATES & STARTERS

Sourdough bread & butter (v)	4
Nocellara olives (pb)(gif)	3.75
Crispy whitebait , sriracha tartare	6.5
Honey & mustard glazed pigs in blankets	5
Black garlic hummus , sumac roasted cauliflower, heritage carrot, sesame, flat bread (pb)	5
Buffalo chicken wings with Frank's hot sauce (gif)	6 for 7.5 9 for 9
Potted hot smoked salmon , horseradish & beetroot relish, sourdough toast	9.25
Crispy salt & pepper squid , chilli mayonnaise	9.75
Pumpkin ravioli , sage butter , roasted pumpkins, sautéed wild mushroom, crispy shallot & pumpkin seeds	9 / 15.25

SUNDAY ROASTS

All roasts are served with Yorkshire pudding, roast potatoes, celeriac purée, hispi cabbage, roasted carrots & parsnips, red wine gravy

Roast beef , horseradish cream	19.75
Roast pork , apple sauce	16.5
Roast chicken with apricot, pork & sage stuffing, bread sauce	19
Roast mushroom & cashew nut Wellington with vegan gravy (pb)*	17

SIDES

Koffmann's chips (pb) (gif)	4.25	Chips, Parmesan & truffle oil (gif)	4.5
Onion rings with BBQ sauce & sour cream (v)	4.75	Cauliflower cheese , thyme & parsley crumb (v) (gif)	5
House salad : baby leaf, beetroot & carrot salad, with wholegrain mustard & balsamic dressing (pb) (gif)	4.75	Honey & mustard glazed pigs in blankets	5
		Yorkshire pudding	1

MAINS

Battered haddock fillet , chips, mushy peas & tartare sauce	16.75
Beef burger with Cheddar cheese, tomato salsa, pickle, baby gem, burger sauce & chips	15
Grilled chicken burger , guacamole, tomato, baby gem, brioche bun & chips	15
BBQ pork ribs , smoked beans, sweetcorn slaw, Koffmann's chips, bread & butter pickles	21.5
Seared salmon fillet , spinach, leek gnocchi, crispy capers, saffron cream sauce	21.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

*Not served with Yorkshire pudding. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

PUDDINGS

Tart Tatin , salted caramel sauce, vanilla mascarpone (v)	9.25
Roasted plums with cinnamon & orange, almond sabayon & amaretti crumbs	8.5
The ultimate sundae : chocolate & vanilla ice cream sundae with raspberry coulis, chocolate brownie, honeycomb bites, white chocolate pencil & wafers (v)	8.75
Chocolate brownie , vanilla ice cream & raspberry coulis (v) (gif)	8
Dark & white chocolate roulade , strawberry coulis, toasted almonds, red berries (v)	8.5
Salted caramel chocolate truffles	4.5

TO FINISH

Sauska Tokay late harvest 125ml 13 | **Grahams 10yr Tawny Port** 100ml 9.4 |
Espresso Martini 11.5 | **Limoncello** 25ml 5 | **Amaro Montenegro** 25ml 5.35

KIDS

Roasts beef / chicken / mushroom & cashew nut Wellington	11.5
Battered haddock , chips & peas	7.5
Chicken nuggets , chips & peas	7
Beef burger & chips	8.5
Pasta with tomato & basil sauce (v)	5

Coming up

AT THE ALTHORP

CHRISTMAS CELEBRATIONS

Whether it's a family celebration, a catch-up with friends, or a well-deserved office get-together, let us do the hard work so you can spend your time getting into the Christmas spirit!

MONDAY QUIZ NIGHT

Every Monday from 7.30pm. £3pp entry, first prize £50 bar tab

Use **Club Althorp** to view allergen and calorie information and to order from your table



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