

SUNDAYS AT THE HEMINGWAY

Starters

Crispy squid served with honey turmeric aioli
Scotch egg with homemade pickles & mixed leaves salad
Foie gras and chicken liver parfait served with chutney and brioche
Crab on toast with pickled cucumber, guacamole & cress
Dirty hot wings

Specials

Chaucerie meat plater with camembert, grapes, olives, breadsticks & dried fruits & nuts
Courgette and Halloumi cake with turmeric mayo, salad & crispy onions (v)
Hot smoked salmon salad with avocado, green beans, beetroot, feta & house dressing
Crayfish salad with avocado, cherry tomato, toasted almonds & basil dressing

Mains

Pan fried Seabream with herb crushed potato, celeriac puree, sauteed spinach
Billingsgate fish and chips with mushy peas & tartare sauce
Tagliatelle with wild mushroom velouté, rocket & parmesan (v)
Beef wellington with mixed greens, smoked bacon, hand-cut chips, salad, and red wine jus
(Serves 2 & 40 minute wait time)

Sunday Roasts

Our Sunday roasts are served with all the trimmings. Choose from:

Vegetarian roast (v)
Salt marsh lamb rump
Kilravock pork belly
Corn fed chicken
Scottish beef fillet

Puddings

Sticky toffee pudding with toffee sauce & ice cream
Chocolate fondant with honeycomb ice cream
Apple & mixed berry crumble with ice cream
Selection of ice-cream & sorbet
Selection of cheeses, homemade chutney, grapes and biscuits
Banoffee pie !

Sides

Fries, hand cut or sweet potato chips (v)
Cocktail sausages & honey mustard
Halloumi Fries served with a sweet chilli dip (V)
Norcellara del Belice mixed olives (v)
Bread and butter (v)

Some dishes may contain traces of nuts. Please ask your server if you have any concerns!

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