



SUNDAY LUNCH MENU

NIBBLES

SPICED NUTS £3 *N, VG, GF*

GARLIC OLIVES £4 *VG, GF*

ROSEMARY FOCACCIA, OLIVE OIL & AGED BALSAMIC £4 *VG*

CRISPY PORK, SWEET CHILLI, JALAPENO SALT £7

START

TOMATO & RED PEPPER SOUP, BASIL PESTO, FOCACCIA £8 *V/VGO*

WHITEBAIT, PAPRIKA AIOLI, LEMON £6

LOCAL ASPARAGUS, CONFIT GARLIC, HAZELNUTS £9 *VG/GF/N*

CHICKEN LIVER PARFAIT, APPLE CHUTNEY, BRIOCHE, WATERCRESS £9

MAIN

ROAST SIRLOIN OF BEEF, HORSERADISH, YORKSHIRE PUDDING, RED WINE JUS £23

ROAST PORK, APPLE SAUCE, YORKSHIRE PUDDING, RED WINE JUS £21

ROASTED CHICKEN SUPREME, YORKSHIRE PUDDING, RED WINE JUS £20

(ALL OUR ROASTS ARE SERVED WITH ROAST POTATOES, CREAMED LEEKS, CAULIFLOWER CHEESE,
HONEY GLAZED CARROTS & PARSNIPS)

TRAY BAKED SOLE COOKED ON THE BONE, TRIPLE COOKED CHIPS, TARTARE SAUCE, LEMON £25 *GF*
WORLINGTON HALL BURGER, BARON BIGOD, CRISPY BACON, RED CABBAGE SLAW, SEA SALT FRIES £18

WILD MUSHROOM PAPPARDELLE, BROAD BEANS, CHICORY, PARMESAN £17 *V*

28-DAY AGED BEEF FILLET, GARLIC BUTTER, TRIPLE COOKED CHIPS,

CONFIT ONION, VINE TOMATOES £33 *GF*

ADD

TRUFFLE &
PARMESAN CHIPS
£4.5 *V*

TRIPLE COOKED
CHIPS
£4 *V*

SEA SALT FRIES
£4 *V*

TRUFFLE
MAC 'N' CHEESE
£6 *V*

FINISH

WORLINGTON HALL STICKY TOFFEE PUDDING, SALTED CARAMEL, VANILLA ICE CREAM £8.5 *V*

ARTISAN CHEESE SELECTION, CHUTNEY, CELERY, WATER BISCUITS £10 *V*

BITTER CHOCOLATE POT, SOUR CHERRIES, ALMOND BROWNIE £7.5 *V, GF*

LEMON POSSET, RASPBERRY SORBET, ALMOND GRANOLA £7.5 *V/GF*

AFFOGATO £6 *V/GF*

N - CONTAINS NUTS

V - VEGETARIAN

VG - VEGAN

VGO - VEGAN OPTION

GF - GLUTEN FREE

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES
VEGAN DISHES ARE AVAILABLE UPON REQUEST