

The European

Sunday's Food Menu

Starters

- Charred Leeks**, Fermented Shallot Vinaigrette, Hazelnut Romesco (vg) 9
- Duck & Chicken Liver Parfait**, Fermented Cherry Compote, Pickled Onions, Brioche 9
- Salt Cod Croquettes**, Preserved Lemon Aioli 9.5
- Fermented Root Vegetable Tartare**, Smoked Egg Yolk, Mustard Dressing, Pickled Shallots (vgo) 9.5

Roast

With carrot and swede puree, maple roasted parsnips , crispy potatoes, seasonal green , braised red cabbages, Yorkshire pudding, red wine gravy

- Slow roasted pork belly** , roasted apple sauce 22
- Cornfed chicken breast**, sage and onion stuffing 20
- Beef topside** , horseradish cream 22
- Roasted butternut squash**, kale, and portobello pithiviers, onions gravy (vg) 18

Pub Classics

- Double Cheese Burger**, Onion Jam, Smoked Cheddar, Streaky Bacon, Brioche Bun, Fries 15
- Beer Battered Cod**, Triple Cooked Chips, Mushy Peas, Tartare Sauce 16
- Turner & George Victorian Sausage**, Burnt Butter Mash, Black Garlic Gravy, Crispy Onions 16

Children

- Children's roast**, beef, chicken or squash 10
- Chicken schnitzel**, fries and green 7.50
- Sausages** , fries and green 7.50

Sides

- Cauliflower cheese** with thyme and garlic crumb 6
- Crispy Potatoes**, Confit Garlic, Thyme Salt (vg) 6
- Green Beans**, Fermented Shallot Vinaigrette, Toasted Almonds 6
- Fries**, Ketchup + Mayo 5.5

Desserts

- Sticky Toffee Pudding**, Tahini Caramel (vg) 8.5
- Pavlova**, Rosewater, Cardamom Cream, Seasonal Berries, Pistachio Crumble 8.5
- Rhubarb & Rose Crumble**, Vanilla Custard (vgo) 8.5