

THE **INK**
IN THE **WELL**
SUNDAY MENU
(til 7pm)

Brunch (til 1pm)

Streaky Bacon Sandwich – house brown sauce, wild fermented sourdough	£5
Locally Baked Pastry Basket – Selection of pastries, toast + English marmalade	£6
Granola, Seasonal fruit + yoghurt bowl	£6
Full English Breakfast	£11
Full Vegan Breakfast (Ve)	£10
Baked beans on Wild Fermented Sourdough	£6
Wild Mushrooms on Toast (Ve)	£6
Poached Eggs on Wild Fermented Sourdough	£5
Add – avocado £2, wild mushrooms £2, bacon £3, smoked salmon £5	

£14

Soup / Sandwiches (1pm til 7pm)

Carrot + Celeriac Soup (VE) – wild sourdough, black garlic oil	£5
Cask Ale Rarebit – house pickles, onion marmalade	£7
Double Patty Smash Burger – aged cheddar, bacon, onion jam + chips	£12
Falafel Burger (ve) – vegan brioche, avocado, green leaf, heritage tomato + chips	£10

Pub Snacks (1pm til 7pm)

Wild Fermented Sourdough (Ve) – black garlic, oil, queen olives	£4
Bar Nuts Bento Box (Ve) – spicy cashews, Japanese crackers, corn chips	£6
Lemon Hummus (Ve) – wild fermented sourdough	£5
Chunky Chips + Dips (Ve)	£5
Pepperoni Crisps - harissa aioli	£4

Sharing Boards (1pm - 7pm)

Antipasti (ve)	£12
Falafel, queen olives, lemon hummus, heritage carrots, marrowfat pea fritter + sourdough	
Ploughman's Board	£14
English cheese, 'nduja scotch egg, duck rillettes, house pickles, sourdough + piccalilli	

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Seasonal British Starters / Grazing Plates	(1pm – 7pm)	
Carrot + Celeriac Soup – wild sourdough, black garlic oil		£5
Crispy Brussels Sprouts (Ve) – maple and cider gastrique		£6
Crispy Buttermilk Chicken Tenders – blue cheese two ways, Asian cabbage		£7
Pan Roasted Tiger Prawns – smoked chilli butter, coriander, mint, orzo		£9
Duck Rillettés – spiced orange, house pickles, sourdough		£5
Marrowfat Pea Fritters (Ve) – tartare sauce, truffles herb salad		£6
Braised Pork Cheek – apple butter, cabbage, crispy potato		£8

Traditional English Sunday Roast (1pm – til it's gone)

Served with – Yorkshire pudding, roasted potatoes, sauteed cabbage, glazed carrots, tender-stem

Traditional Roast Beef – red wine jus, trimmings	£18
Maple + Sherry Pork Belly – pan gravy, trimmings	£16
Nut Roast (Ve) – French onion gravy, trimmings	£14

Pub Plates (12 - 7pm)

<i>Fish + Chips</i> - beer battered line-caught cod, chips, preserved lemon tartare sauce	£12
<i>Thai Grilled Chicken Tenders</i> – coriander + mint salad, chilli, toasted orzo	£11
<i>Cauliflower Steak (Ve)</i> – madras, coconut, Bombay potato, seeds	£11
<i>Superfood Salad Bowl</i> - quinoa, blueberry, tender-stem, pecan, goji, greens	£11
Add: poached egg £3 / king prawns £5 / grilled chicken	£4

Sweets (1-7pm)

Dark Chocolate Crème Brûlée - Cointreau, caramelised white chocolate	£6
Brioche Doughnuts - brandy custard + raspberry compote	£6
Almond Florentine Sable - clotted ice cream, chocolate, seasonal berry compote	£5
Treacle Tart (Ve) - brandied cherries, deep fried coconut ice cream	£5

Cheese (Ask us about our rotating selection of English Cheeses)

Artisanal Cheese - seasonal jam + honeycomb + queen onlives + house pickles + wild sourdough + Cornish butter
£9

Neipoort // Ruby Dum Port (Ve) – 75ml // £5

The Banished // 20 Year Fortified Grenache (Ve) – 50ml // £8

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