

The
B O L I N G B R O K E
— *Pub & Dining Room* —

Sunday

For the table

Mixed olives 3.5

Sourdough & focaccia, salted butter 5

Baked Camembert, honey jalapenos, sour dough (v) 14.5

Cobble Lane British charcuterie, kohlrabi remoulade, cornichons, focaccia 15

Starters

Smoked duck salad, blood orange, pomegranate, citrus dressing, pistachio crumb (gf) 10

Jerusalem artichoke soup, focaccia croutons, truffle oil 8.5

Wild mushroom arancini, arrabbiata (vg) 9.5

Classic scotch egg, coronation mayo 7.5

Salt & pepper calamari, tartare sauce 10.5

Roasts

Roast beef, Yorkshire pudding, all the trimmings 22.5

Slow roast pork belly, crackling, roast potatoes, seasonal vegetables, apple sauce, Yorkshire pudding 22.5

Roast chicken, roast potatoes, seasonal vegetables, Yorkshire pudding 22.5

Puy lentil, beetroot, & spinach Wellington, roast potatoes, seasonal vegetables (vg) 20

Chateaubriand, Yorkshire pudding, all the trimmings 60 (for two)

Mains

Beer battered North Atlantic cod, chips, mushy peas, tartare sauce, burnt lemon 19

Portobello mushroom burger, red onion jam, romesco, vegan mayo, French fries (vg) 16

6oz Rib steak burger, mature cheddar, house relish, mayo, French fries 17

Add to burgers: mature cheddar, bacon, blue cheese, fried egg, chorizo 2

Sides

Tenderstem, chilli, pinenuts 6

Mash 5

Green beans 5

House salad 5

Fat chips 5

French fries 5

Puddings

Sticky toffee pudding, vanilla ice cream 7

Bitter chocolate tart, clotted cream 7

Winter berry granola crumble, vegan vanilla ice cream (vg) 7

Fried Nutella gnocchi, salted caramel ice cream 8

Jude's ice cream selection

Hamish Johnston cheese board, chutney, charcoal crackers 10

A full list of allergen information is available. Please ask your server for details.
An optional 12.5% service charge will be added to your bill, all of which is distributed to staff.

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