

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

Sunday

For the table

Mixed olives (gf,vg) 3.5

Sourdough & focaccia, salted butter (v) 5

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

Starters

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

Devonshire potted crab, sourdough 13

Heirloom beetroot, burrata, chimichurri (v) 9.5

Pea & shallot ravioli, rocket pesto (vg) 9.5/17.5

Salt & pepper calamari, lemon mayo 10.5

Roasts

Served with seasonal vegetables, roast potatoes & gravy

Roast beef, Yorkshire pudding 22.5

Slow roast pork belly, crackling, apple sauce, Yorkshire pudding 22.5

Roast chicken, Yorkshire pudding 22.5

Puy lentil, beetroot, & spinach Wellington (vg) 20

Chateaubriand, Yorkshire pudding 65 (for two)

Mains

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

Portobello mushroom & grilled red pepper 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

Grilled cabbage, vegan aioli, sriracha (gf, vg) 6

Green beans (gf, vg) 5

Fat chips or French fries (v) 5

House salad (gf, vg) 5

Caesar salad (v) 6

Rocket & parmesan salad, balsamic (gf,v) 6

Puddings

Sticky toffee pudding, vanilla ice cream (v) 7

Passionfruit cheesecake (v) 7

Strawberry fool, biscotti (vg) 7

Baby Guinness chocolate cake (v) 8

Jude's ice cream selection (v) 2.5/6.5 (1 scoop/3 scoops)

Hamish Johnston cheese board, chutney, biscuits (v) 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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