

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

Sunday

For the table

Marinated olives 3.5

Warm sourdough & focaccia, cultured butter 5

The Bolingbroke meat board;

Cobble Lane British charcuterie, chicken liver parfait, warm sausage roll, cornichons, focaccia 19.5

The Bolingbroke mezze;

Feta & sun-dried tomato dip, grilled Padrón peppers, marinated olives, marinated artichokes, crudités, grilled flatbread (v) 15.5

Starters

Isle of Wight tomatoes & goat's curd on sourdough, pickled shallots (v) 9.5

Charred courgettes, green olive chimichurri, toasted almonds (vg, gf) 8.5

Braised beef croquettes, house piccalilli 10

Salt & pepper calamari, aioli 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

Rocket & basil pesto risotto, cherry & sundried tomato (vg, gf) 17

6oz dry-aged beef burger, mature cheddar, house burger sauce, coleslaw, French fries 17

Add: bacon, blue cheese, fried egg, chorizo 2

Sides

Creamed spinach, garlic & rosemary 6

Garlic green beans 5

House salad 5

Caesar salad 5

Chips or French fries 5

Aperitif

125ml Henners Sussex Brut 8.5

Negroni 11.5

Hayman's London Dry gin & tonic 8.4

Puddings

Lemon posset, fresh strawberries 7

Baked passionfruit cheesecake 7

Flourless chocolate cake, honeycomb ice cream (gf) 7

Sticky toffee pudding, vanilla ice cream 7

Judes ice cream; one scoop 2.5 three scoops 6

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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