



**1740**

BAR | KITCHEN

## SUNDAY MENU

### NIBBLES

**£7 EACH OR 4 FOR £25**

**BLACK PUDDING BON BONS,**

MUSTARD AIOLI

**GOATS CHEESE & HONEY BONBONS (V)**

SMOKED BEETROOT KETCHUP

**SMOKED HADDOCK CROQUETTE**

CITRUS AIOLI

**SOURDOUGH BREAD (V) (DF)**

CARAMELISED ONION & THYME BUTTER

**ANTIPASTO MIX (VE) (V) (GF) (DF)**

GORDAL OLIVES, SUN BRUSHED TOMATO, CONFIT GARLIC

**HUEVOS FLAMENCA (GF)**

MIXED BEAN CASSOULET, ROAST CHORIZO, PARMA HAM, BAKED HENS EGG, MOP UP BREAD.

**1740 ARTISAN NACHOS (V) (VE\*)**

SMASH GUACAMOLE, CHEF SALSA, SOUR CREAM

### STARTERS

**CHEF SOUP OF THE DAY (VE) (DF) (GFA) 8**

OUR CHEF'S DAILY SEASONAL SOUP, SERVED WITH TOASTED SOURDOUGH

**PLOUGHMAN'S SCOTCH EGG 10**

OAK SMOKED CHEDDAR, ROAST SHALLOT, PICCALILLI PUREE

**CHICKEN PARFAIT (GFA) (DF\*) 10**

ROSEMARY BUTTER, PANCETTA JAM, TOASTED SOURDOUGH

**SWEETCORN FRITTER (VE\*) (V) 9**

WHIPPED AVOCADO, SIRACHA AIOLI



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## **MAINS**

### **STRIPLOIN OF BEEF (GFA) 23**

SERVED WITH ROSEMARY ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES, PIGS IN BLANKETS AND RICH GRAVY.

### **ROAST CHICKEN SUPREME £22.5**

SERVED WITH ROSEMARY ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES, PIGS IN BLANKETS AND RICH GRAVY.

### **ROAST PORK 22.5**

SERVED WITH ROSEMARY ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES, SAGE STUFFING, PIGS IN BLANKETS AND RICH GRAVY.

### **VEGETABLE WELLINGTON 19**

SERVED WITH ROSEMARY ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES AND RICH GRAVY.

## **CLASSICS**

### **ALE BATTERED HADDOCK (GFA) 19.5**

IN CRISPY GOLDEN BATTER, SERVED WITH PROPER CHIPS, TARTARE SAUCE AND MUSHY PEAS

### **WILD MUSHROOM AND TARRAGON RISOTTO (GF\*) (V) (VE)(DF\*) 19**

FRESHLY MADE RISOTTO FINISHED WITH A CRISP PARMESAN SHARD AND FRESH GARDEN HERBS.

### **1740 STEAK BURGER (GFA) 19**

8OZ BEEF BURGER TOPPED WITH SMOKED CHEDDAR AND BACON IN A BRIOCHE BUN WITH ICEBERG, HOUSE RELISH AND FRIES

### **SEA BASS (GF) 23**

PAN-SEARED SEA BASS, STEAMED MUSSELS, COASTAL SAMPHIRE, CITRUS CREAM AND BUTTERY PARMENTIER POTATOES.

### **CHEF'S PIE OF THE DAY (V) (VE\*) (GFA) 20**

TODAY'S FRSHLY BAKED PIE, WRAPPED IN GOLDEN PASTRY, SERVED WITH COLCANNON MASH, SEASONAL GREENS AND RISH GUINNESS GRAVY

## **SIDES**



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TRIPLE COOKED CHIPS (GFA) (DF) (VE) / ALE-BATTERED ONION RINGS / HOUSE FRIES (GFA) (DF) (VE) / SEASONAL VEGETABLES (GF) (DF\*)(VG\*)

PORK AND SAGE STUFFING / ROSEMARY ROAST POTATOES

**4.5 EACH**

## DESSERTS

**ALL 9 EACH**

### **MANGO POSSET (V) (GF)**

SILKY MANGO POSSET WITH WHITE CHOCOLATE CRUMB AND SWEET CANDIED MANGO.

### **APPLE AND BERRY CRUMBLE (VE\*) (GFA)**

A COMFORTING COUNTRY CLASSIC, BAKED TO GOLDEN PERFECTION AND SERVED WITH WARM CRÈME ANGLAISE.

### **BANANA PANNA COTTA (GFA)**

VANILLA PANNA COTTA WITH CARAMELISED BANANA, RICH CARAMEL GANACHE AND A CRISP CHOCOLATE SHARD.

### **AFFOGATO (GFA) (V)**

SALTED CARAMEL ICE CREAM, A SHOT OF ESPRESSO AND A SPLASH OF BAILEYS FOR A LITTLE INDULGENCE.

### **STICKY TOFFEE & RUM PUDDING (VE\*) (GFA)**

WARM SPONGE WITH A HINT OF SPICED RUM, DRENCHED IN BUTTERSCOTCH SAUCE AND SERVED WITH CLOTTED CREAM ICE CREAM.

### **WALLING'S ICE CREAM 2.5 PER SCOOP**

LOCALLY MADE ICE CREAM. PLEASE SPEAK TO OUR TEAM FOR TODAY'S SELECTION OF FLAVOURS.

### **1740 CHEESEBOARD (GFA)**

A HANDPICKED SELECTION OF LOCALLY SOURCED CHEESES, SERVED WITH CHEF'S CHUTNEY, ARTISAN CRACKERS AND FRESH BERRIES.

3 Cheeses – 15

5 Cheeses – 18

### **WALLING' ICE CREAM – 2.5 PER SCOOP**

VANILLA / CHOCOLATE / STRAWBERRIES AND CREAM / SALTED CARAMEL / RASPBERRY RIPPLE / PISTACHIO

## **HOT BEVERAGES**

AMERICANO 3 / DECAF AMERICANO 3.5 / ESPRESSO 2.5 / DOUBLE ESPRESSO 3.5

CAPPUCCINO 3.8 / LATTE 3.5 / FLAT WHITE 3.2 / MOCHA 3.8

HOT CHOCOLATE 3.9

MINI POT OF ENGLISH BREAKFAST TEA 3.95 FLAVOURED TEAS 3.5

ENGLISH BREAKFAST / EARL GREY / LEMON & GINGER / PEPPERMINT / RED BERRIES / RED

BUSH

DECAF TEA 3.5

CAFETIÈRE OF COFFEE 3 / 4



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