



THE INN
AT WELLAND

SUNDAY LUNCH 2019

Local organic artisan bread, Farmhouse butter OR olive oil & '5 yrs' aged balsamic	£3.50
Bowl of Provençal olives	£3.50

STARTERS

Beech smoked haddock fishcake, plum & chilli relish, herb beurre blanc	Duo of smoked & home cured salmon, tartare potato & cucumber [gf]
Classic minestrone soup- sour cream [v] *	Slow braised oxtail croquette, soft poached hens' egg, rich ox jus
Goats cheese mousse, salt baked beetroot, pine nut salad, blue cheese crumb [v]	

MAINS

Medium-rare roast Herefordshire Sirloin of beef, thyme & duck fat potatoes, honey roast carrots & red onion, Sunday greens, Yorkshire pudding, beef jus *	Oven roast woodland pork loin, roast potatoes, onion & sage stuffing, smoked pancetta with cavalo nero, red wine jus*
Fillet of salmon wellington, saffron potatoes, Hollandaise sauce, baby spinach [gf]	Wild seabass fillet, mushroom risotto, truffle & rocket dressing [gf]
	Parsnip custard tart, herb new potatoes, & roast root vegetables [v]

[gf] Where not indicated some dishes can be adapted to be made gf *

DESSERTS

Dark chocolate delice, black Muscat ice cream	Espresso coffee mousse, chocolate sauce, Chantilly cream [gf]
Warm spiced almond cake, cinnamon sauce, vanilla ice cream	Homemade ice cream or sorbet (three scoops) [gf]
Salted caramel torte, pistachio crumb milk sorbet [gf]	Artisan cheese slate* [+£3.00]
Citrus fruit pavlova, passion fruit compote, fresh cream [gf]	

£22.50 for two courses £27.00 for three courses

Nespresso Coffee		Suki Tea	£2.50
Espresso	£1.90	Fairtrade breakfast	Earl grey blue flower
Double espresso	£2.50	Green tea	Red berry
Americano	£2.50	Chamomile	Peppermint leaf
Cappuccino	£3.00	Choc-Ń-Lait, Real Belgian Chocolate	£3.50
Latte	£3.00	Milk OR Dark	
Macchiato	£2.25	(Soya milk available)	
		MINOR FIGURES- chilled cold brew coffee	£3.90
		[uses oat m*ilk]	

A discretionary 10% service charge is applied to parties of 10 and above