

THE ALPACA

ALL DAY MENU

KITCHEN OPENING TIMES: MON 5-10PM TUES-THU 12-3PM / 5-10PM | FRI 12-9PM | SAT 10-9PM | SUN 12-9PM

We are proud to serve fish from Steve Hatt Fishmongers & rarebreed meats from Blackwell's Farm, East Anglia

SNACKS / SMALL PLATES		MAINS	
Marinated olives, feta, chilli, lemon (v)	4.0	Pan-fried seabream, charred fennel, purple potatoes, cherry tomatoes, wilted spinach, rocket pesto	15.0
Padron peppers (vg)	4.5		
Crispy artichokes, vegan aioli (vg)	6.0	Beer battered haddock, triple-cooked chips, garden peas, tartare sauce, Tandoori katsu curry sauce	14.0
Jackfruit bites, mango salsa, barbeque mayo (v)	7.0	Tandoori katsu chicken or chickpea (vg), cauliflower & spinach curry, basmati rice, poppadom, mango chutney, toasted coconut	13.5
Babaganoush, flatbread, radishes (vg)	6.0	Purple sprouting broccoli, kale, beetroot & pumpkin hash (vg) ADD FRIED DUCK EGG (V) - 1.5	12.0
Pork & chorizo sausage roll, HP	4.0	Venison, beef & baby onion pie, mash, red wine gravy	14.5
Scotch egg, gravy mayo	6.0	Charred harissa cauliflower, roasted beetroot, spiced couscous & dates, rose harissa oil, toasted seeds (vg)	13.5
Smashed avocado, focaccia, olive oil, chili (v)	5.0	Rarebreed dry-aged beef burger, Monterey Jack cheese, burger sauce, salad, triple-cooked chips	14.0
Mini Yorkshire puddings, sirloin beef, horseradish & gravy	7.5	ADD BACON/SMASHED AVOCADO - 1.5 EACH	
Cobble Lane Charcuterie - Coppa, fennel seed salami, bresaola, goats curd, pickles, focaccia	8.0	The meat-free burger - vegan pattie, smoked "gouda", "bacon" jam, vegan burger sauce, salad, triple-cooked chips (vg)	13..50
Mussels, cider, leek & cream, focaccia & aioli (for 1 or 2) <i>add crispy pancetta (£2)</i> <i>add skinny fries (£3)</i>	13 / 20.0	SIDES & DIPS	
TO SHARE		Triple cooked chips, rosemary salt (vg)	4.5
Whole baked camembert, thyme, maple syrup & garlic	15.0	Kale, chard, tenderstem broccoli, sugar snaps	4.5
<i>Served with breads, tenderstem broccoli & sauteed purple potatoes</i>		Sweet potato fries, vegan aioli (vg)	5.0
ON THE GRILL		Skin-on rustic fries (vg)	4.5
		Truffled dauphinoise potato (v)	5.0
		Curry mayo / gravy mayo / truffle mayo / vegan aioli	1.5
		DESSERTS - 6.0	
FLAT IRON - 16.0 RUMP - 20.0 SIRLOIN - 24.0 LEG OF LAMB - 18.0 PORK CHOP - 15.0		Chocolate & hazelnut brownie, coffee chocolate quenelle (vg)	
Served with Portobello mushroom, watercress, truffled dauphinoise and either red wine jus or garlic & herb butter		Peanut parfait, choc dipped pretzels, chocolate sauce, praline crumb (v)	
		Sticky toffee pudding, toffee bourbon sauce, vanilla ice cream (v)	
		Plum, apple & almond crumble, vanilla cream or ice cream	
		Hackney Gelato, ask the team for flavours (v & vg)	4.5

An optional 12.5% service charge is added to your bill. All service charge is paid to our team.
Allergen information is available upon request.

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