



## Nibbles

**Kalamata olives** (pb) (v) 5.00

## Bar Snacks

**Mushroom arancini**, truffle aioli (pb) (v) 7.50

## Small Plates/ Starters

**Rosemary & sea salt focaccia** with Nocellara olives, blended oliva oil and aged balsamic (pb) (v) 7.50

**Hummus & olives** with flatbread (pb) (v) 9.00

**Salted & pickled anchovies** with Nocellara olives & salsa verde 8.50

**Crispy duck salad** with soy honey dressing & sesame seeds 10.00

**Bruschetta** with feta, marinated tomatoes, black olive & pesto (pb) (v) 8.50

## Sunday Roast

Served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

**Corn fed chicken supreme** with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 22.50

**Roasted porchetta** with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 22.00

**Sirloin of beef** with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy 24.00

**Roasted vegetable & feta pithivier** with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v) 21.00

## Mains

**Beer battered haddock** triple cooked chips, crushed minted peas, curry & tartare sauce, lemon 19.50

**Greek salad** - plant-based feta, cucumber, red onion, cherry tomatoes, Kalamata olives, blended oliva oil dressing (pb) (v) 15.95

### Add on

Add on chicken 4.00

**Cheeseburger** with Monterey Jack Cheddar, pickle, burger sauce & skin on fries 18.50

### Add on

Streaky bacon 2.50 • Bacon jam 2.00 • Smashed avocado (pb) (v) 2.50

## Roast Sides

**Wild boar & Cumberland pigs in blanket** 6.50

**Truffle cauliflower cheese** (v) 7.50

**Sage & Onion stuffing** (v) 4.00

## Sides

**Triple-cooked chips** (pb) (v) 5.50

**Lemon dressed rocket & Grana Padano salad** 5.00



## Puddings

**Chocolate & coffee cheesecake** with mascarpone cream (v) 9.00

**Sticky toffee pudding** with candied walnuts, vanilla ice cream & toffee sauce (v) 9.00

**Plant-based raspberry & coconut mille feuille** with preserved raspberries and pistachios (pb) (v) 9.00

**Affogato** salted caramel ice cream (v) 5.50

## A Treat to Finish

**Miniature chocolate brownie** (v) 6.00 • **Mini sticky toffee pudding** (v) 6.00

*Grzegorz Pomorski* Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

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