THE HARROW AT BISHOPSTONE SUNDAY MENU

WHILE YOU WAIT			
Smoked almonds (gf, ve, df)			3
Lemon & chilli Kalamata olives (gf, ve, df)			4.5
Artisan sourdough bread pork spread, butter (op v)			6
Devilled whitebait lemon & horseradish mayonnaise			6
TO START			
Wild mushroom soup crème fraîche, tarragon oil, bread, butter (v, op gf)			7.5
Slow cooked lamb belly anchovies, prunes & artichoke hearts, pickled shimeji mushrooms, sorrel, lamb jus (gf)			11.5
Orange-cured salmon sea vegetables, cucumber, wasabi & nori emulsion, lotus root, organic rye bread (op gf)			9
Crispy baby squid curried cauliflower salad, radish, smoked chipotle mayonnaise			9
Roasted pumpkin salad crispy halloumi, pickled shallots, pumpkin seeds, agave & poppy seed dressing (gf, v)			8.5
Chicken, guinea fowl & wild mushroom terrine piccalilli style vegetables, Savora mayonnaise, toast (op gf)			9.5
SUNDAY ROASTS			
Our roasts come with all the trimmings and a rich homemade gravy			
28 day, dry-aged sirloin of Hereford beef (served medium-rare) house horseradish cream cheese (op gf)			20.5
Free-range chicken lemon cream cheese (op gf)			19
Ribeye of Suffolk pork crackling, apple sauce (op gf)			18.5
Roasted cauliflower vegan cream cheese, vegan gravy (ve)			17
À LA CARTE			
Beer battered haddock minted crushed peas, tartar sauce, fries			18
The Harrow beef burger brioche bun, bacon, Monterey Jack cheese, red onion jam, burger sauce, fries			18
Free-range chicken, smoked ham & leek pie mashed potato, buttered seasonal greens			18.5
Pumpkin, spinach & pecorino pie mashed potato, buttered seasonal greens (v)			18
ON THE SIDE			
Skinny fries (gf, ve)	4	Seasonal house salad (gf, ve, df)	4.5
Roast potatoes (ve)	4.5	Buttered seasonal veg (gf, v)	4.5
Creamy mashed potatoes (gf)	4.5	<u> </u>	