

The Pickled Sprout

BAR BITES

Goats' Cheese Bonbons (V)	£4.50
Chilli, honey & lemon	
Marinated Mixed Olives (V,GF) 🌿	£3.00
Toasted Marcona Almonds (V,N)	£4.50
Manchego cheese	
Black Sheep Pickled Onions (V) 🌿	£2.50
Hummus (V) 🌿	£3.50
Pitta chips	

START

Classic French Onion Soup (RGF)	£6.50
Gruyère cheese	
Moules Marinière (RGF)	£7.50
White wine, garlic, cream & parsley	
Toasted Chèvre Goats' Cheese Ratatouille (V,GF,RGF)	£6.50
Basil oil and frisée	
Smoked Haddock Fondue	£7.50
Crusty bread	
Pressed Ham Hock (RGF)	£6.70
Pickles & mustard mayo	
Salt & Pepper King Prawns	£8.90
Garlic & chilli dip	
Tomato Bruschetta (RGF) 🌿	£6.50
Olive tapenade, basil & aged balsamic (V)	

SHARING BOARDS

Cured & Potted Meats and Cheeses	£15.00
Pickles, olives & chutney (RGF)	
'Baked Camembert' (V,N,RGF)	£13.50
Crispy bread & rosemary skewers, toasted nuts & cranberries	

PIZZAS

Hand-stretched sourdough pizzas
Gluten-free available upon request £2 supplement

Garlic & Herb Butter (V,RGF)	£6.50
Add cheese (V,RGF)	£2.00
Margherita (V,RGF)	£11.00
Marinara sauce, mozzarella & basil	
Chicken & Chorizo	£14.00
Jalapeño chillies & wild rocket (RGF)	
Four Cheeses (V,N,RGF)	£13.00
Fresh spinach & pine nuts	
Vegan (V,RGF) 🌿	£13.00
Artichokes, olives, capers & vegan cheese	

PRIME CUTS FROM THE GRILL

All served with home-cut chips, flat cap mushroom, confit tomato & red onion

8oz Pave Rump Steak (GF)	£16.00
10oz Ribeye Steak (GF)	£25.00
8oz Barrel Cut Fillet (GF)	£28.00
Add:	
Pepper sauce	£2.50
Garlic butter	£2.00
Gorgonzola	£2.50

MAINS

Pan-Seared Fillet of Sea Bass (GF)	£16.50
Mussel, leek & potato broth, tomato & saffron	
Shepherd's Pie (GF)	£12.00
Wensleydale crust, mint, shallot & caper sauce	
For Two to Share	£20.00
Roasted Aubergine & Chickpea Curry (V,GF) 🌿	£12.50
Poppadoms, chutney & coconut cream	
Beer-Battered Haddock Fillet	£12.50
Hand cut chips, mushy peas & tartare sauce	
Ultimate Chicken Kiev	£13.50
German potato salad & dressed leaves	
Chunk of Cod (GF)	£16.00
Brown shrimp, bubble & squeak, roasted peppers & aioli	
House Beef Burger (RGF)	£13.00
Brioche bun, Jack cheese, pancetta & tomato relish	
Superfood Salad (V,N) 🌿	£13.00
Mixed pulses, butternut squash, nuts, berries & spinach, lemon & almond milk yogurt	
Add:	
Grilled piri-piri chicken	£4.00
Harrisa baked salmon	£4.00
Roasted, spiced cauliflower steak (V) 🌿	£4.00

SIDES

Hand-cut chips (V,RGF) 🌿	£2.50
Skinny fries (V,RGF) 🌿	£2.50
Crusty roll & butter (V,RGF)	£2.50
Caprese salad (V,GF) 🌿	£4.50
Char-grilled tender stem (V,GF) 🌿	£4.00
Superfood salad (V,GF,N) 🌿	£4.00
Caesar salad with soft boiled egg (V,RGF)	£4.00

SANDWICHES

Chicken BLT	£8.50
Mustard mayo	
Warm Roast Pork	£7.80
Apple sauce	
Mature Cheddar (V)	£7.50
Red onion chutney	
Rare Roast Beef	£8.50
Horseradish & rocket	

Book Sunday Lunch at The Pickled Sprout

Enjoy a beef, pork or vegetarian roast dinner
with Yorkshire Puddings, roast potatoes,
mash potatoes & vegetables.

**Available every Sunday,
Midday until 8.30pm.**

The Pickled Sprout

WINES BY THE GLASS

	125ml	175ml	250ml	Bottle
WHITE				
Sauvignon Blanc, Las Ondas, <i>Chile</i>	£4.00	£5.50	£7.50	£21.50
Chardonnay, Pocketwatch, <i>Australia</i>	£4.25	£5.75	£8.00	£23.00
Pinot Grigio, Ponte, <i>Italy</i>	£4.50	£6.00	£8.25	£23.50
Rioja Blanco, CVNE Monopole, <i>Spain</i>	£4.75	£6.25	£8.50	£25.00
Sauvignon Blanc, Cloud Island, <i>Marlborough, New Zealand</i>	£5.50	£7.00	£9.50	£27.00
RED				
Merlot, Aimery, <i>France</i>	£4.00	£5.50	£7.50	£21.50
Shiraz, Pocketwatch, <i>Australia</i>	£4.25	£5.75	£8.00	£23.00
Malbec, Trapiche, <i>Mendoza, Argentina</i>	£4.75	£6.25	£8.50	£25.00
Carmenère Reserva, Caliterra, <i>Chile</i>	£5.00	£6.50	£8.75	£26.00
Rioja Crianza, Medievo, <i>Spain</i>	£5.50	£7.00	£9.50	£27.00
ROSÉ				
Zinfandel Rose, To be Continued, <i>USA</i>	£4.00	£4.50	£7.50	£21.50
Pinot Grigio Blush, Zimor, <i>Italy</i>	£4.50	£6.00	£8.25	£23.50
SPARKLING				
Prosecco, Vignana, DOC Extra Dry, <i>Italy</i>			125ml	Bottle
			£5.50	£25.00
Champagne Laure d'Echarmes Brut NV, <i>France</i>			£9.00	£40.00

WINES BY THE BOTTLE

	Bottle		Bottle
WHITE		RED	
Viura, Castillo de Piedra, <i>Spain</i>	£19.50	Tempranillo, Castillo de Piedra, <i>Spain</i>	£19.50
Sauvignon Blanc, Las Ondas, <i>Chile</i>	£21.50	Merlot, Aimery, <i>France</i>	£21.50
Chardonnay, Pocketwatch, <i>Australia</i>	£23.00	Shiraz, Pocketwatch, <i>Australia</i>	£23.00
Chenin Blanc, Drop Dead Gorgeous, <i>Swartland, South Africa</i>	£23.00	Pinot Noir Reserva, Las Ondas, <i>Valle Central, Chile</i>	£24.00
Pinot Grigio, Ponte, <i>Italy</i>	£23.50	Malbec, Trapiche, <i>Mendoza, Argentina</i>	£25.00
Rioja Blanco, CVNE Monopole, <i>Spain</i>	£25.00	Montepulciano d'Abruzzo, Mandorla, <i>Italy</i>	£25.00
Sauvignon Blanc, Cloud Island, <i>Marlborough, New Zealand</i>	£27.00	Carmenère Reserva, Caliterra, <i>Chile</i>	£26.00
Picpoul de Pinet, Cuvée Thetis, <i>France</i>	£27.00	Rioja Crianza, Medievo, <i>Spain</i>	£27.00
Gavi, Terre del Barolo, <i>Italy</i>	£32.00	Primitivo di Manduria, Vitti, <i>Italy</i>	£28.00
Verdelho, Esk Valley, <i>Hawkes Bay, New Zealand</i>	£32.50	Shiraz Grenache, Hancock & Hancock, <i>McLaren Vale, Australia</i>	£34.00
Pinot Gris, Left Field, <i>Hawkes Bay, New Zealand</i>	£33.00	Cabernet Sauvignon Max Reserva, Errazuriz Estate, <i>Chile</i>	£34.00
Robert Oatley Signature Chardonnay, <i>Margaret River, Australia</i>	£35.00	Crozes Hermitage Domaine Pradelle, <i>France</i>	£35.00
Mâcon Lugny, 'Les Petites Pierres' Louis Jadot, <i>Burgundy, France</i>	£35.00	'Bordeaux Blend' Merlot, Cabernet, Malbec, Esk Valley, <i>Hawkes Bay, New Zealand</i>	£35.00
Skye's Blend, Balfour, <i>England</i>	£35.00	Pinot Noir, Robert Oatley, <i>Yarra Valley, Australia</i>	£35.00
Wild Ferment Chardonnay, Errazuriz Estate, <i>Chile</i>	£35.00	Syrah, Left Field, <i>Hawkes Bay, New Zealand</i>	£36.00
Sancerre, Bourgrier, <i>Loire, France</i>	£36.00	Gran Reserva Rioja, CVNE, <i>Spain</i>	£39.00
Riesling, Pewsey Vale, <i>Eden Valley, Australia</i>	£37.00	Barolo, Terre del Barolo, <i>Italy</i>	£42.00
Pouilly-Fumé, Domaine Chatelain, <i>Loire, France</i>	£38.00	Amarone della Valpolicella Classico, Cantina di Negrar, <i>Italy</i>	£49.00
Chablis, Moreau, <i>Burgundy, France</i>	£39.00	Margaux, Domaine Zédé, <i>France</i>	£55.00
Chassagne-Montrachet Louis Jadot, <i>Burgundy, France</i>	£75.00	Nuits-Saint-Georges Louis Jadot, <i>Burgundy, France</i>	£75.00
SPARKLING		ROSÉ	
Prosecco, Vignana, DOC Extra Dry, <i>Italy</i>	Bottle	Zinfandel Rose, To be Continued, <i>USA</i>	Bottle
	£25.00		£21.50
Cremant de Limoux, Aimery, <i>France</i>	£30.00	Pinot Grigio Blush, Zimor, <i>Italy</i>	£23.50
Champagne Laure d'Echarmes Brut NV, <i>France</i>	£40.00	Côtes de Provence Rose, Henri Gaillard, <i>France</i>	£28.50
Taittinger Brut Réserve NV, <i>France</i>	£55.00	Nantette's Rose, Balfour, <i>England</i>	£35.00
Taittinger Nocturne City Lights Sec NV, <i>France</i>	£58.00	DESSERT	
Taittinger Prestige Rosé Brut NV, <i>France</i>	£65.00		Bottle (37.5cl)
Laurent Perrier Cuveé Rosé, <i>France</i>	£75.00	Late Harvest Sauvignon Blanc, Errazuriz Estate, <i>Chile</i>	£23.00
Taittinger 'Comtes de Champagne' Brut Blanc de Blancs, <i>France</i>	£170.00	Sauternes, Lafleur Mallet, <i>France</i>	£24.00
Dom Perignon, <i>France</i>	£155.00		