

The Pickled Sprout

NIBBLES

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| GOAT'S CHEESE BON BONS (V) Chilli, honey & lemon | £4.50 |
| MARINATED MIXED OLIVES (V) 🌱 Bell peppers | £4.00 |
| TOASTED MARCONA ALMONDS (V, N) Manchego cheese | £4.50 |
| SPICY HUMMUS Homemade flat bread | £3.70 |
| BAKED CHORIZO Red wine & honey | £4.50 |
| SHARING PLATE All five nibbles served on a platter | £20.00 |

STARTERS / SMALL PLATES

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| HARISSA GRILLED MONKFISH SKEWER Tahini, yogurt & lemon dressing | £7.50 |
| GOAT'S CHEESE & BEETROOT TERRINE (V, N) Soft herb salad & toasted hazelnuts | £6.50 |
| SMOKEY SALMON TARTARE Lemon oil & melba toast | £7.00 |
| SWEET POTATO FALAFAL (V) 🌱 Coriander chutney, carrot & cumin salad | £6.00 |
| TEMPURA KING PRAWNS Sriracha, spring onion & coriander | £8.90 |
| PEA & MINT SOUP Crème fraiche & smoked pancetta | £5.50 |
| SMOKED HADDOCK RAREBIT Tomato, olive & caper salad | £7.00 |
| BAKED CAMEMBERT (FOR 2 PEOPLE) (V, N) Crispy bread & rosemary skewers, toasted nuts & cranberries | £13.00 |

MAINS

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| BAKED SAFFRON COD CHUNK (GF) Chorizo, butter beans & aioli | £16.00 |
| SHEPHERD'S PIE (GF) Wensleydale crust, mint, shallot & caper salsa | £12.00 |
| ULTIMATE CHICKEN KIEV German potato salad & dressed leaves | £13.50 |
| PAN-SEARED FILLET OF SEABASS (GF) Crushed new potatoes, baby spinach & sauce vierge | £16.00 |
| ROASTED VEGETABLE PAELLA (V) 🌱 Roasted fennel, courgette & artichoke | £11.00 |
| BEER BATTERED HADDOCK Hand cut chips & mushy peas | £12.50 |
| HOUSE BURGER Jack cheese, pancetta, tomato relish & skinny fries | £13.00 |
| SUPERFOOD SALAD (V, N) 🌱 Mixed pulses, butternut squash, nuts, berries & spinach with a vegan lemon & yogurt dressing | £10.00 |
| Add GRILLED PIR PIRI CHICKEN | £6.00 |
| Add HARISSA BAKED SALMON | £6.00 |
| Add SPICED ROASTED CAULIFLOWER STEAK (V,) 🌱 | £6.00 |

PRIME CUTS FROM THE GRILL

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

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|-----------------------------------|--------|
| 8oz PAVE RUMP STEAK (GF) | £16.00 |
| 10oz RIBEYE STEAK (GF) | £25.00 |
| 8oz BARREL CUT FILLET (GF) | £28.00 |

Add:

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| PEPPER SAUCE | £2.50 |
| GARLIC BUTTER | £2.00 |
| GORGONZOLA | £2.50 |

SIDES

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| HAND-CUT CHIPS (V, GF) | £3.00 |
| SKINNY FRIES (V, GF) | £3.00 |
| WARM BREAD, VIRGIN OLIVE OIL & BALSAMIC (V, VE) | £3.50 |
| CAPRESE SALAD (V, GF) | £5.00 |
| CRISP DRESSED GREEN SALAD (V, GF) 🌱 | £4.00 |
| SUPERFOOD SALAD (V) 🌱 | £4.00 |
| CHAR-GRILLED TENDERSTEM BROCCOLI (V, GF) | £4.00 |

PIZZAS

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

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|---|--------|
| 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 | |

SANDWICHES

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|---------------------------|-------|
| 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 | |

Sunday Roast

Enjoy a pork, beef or nut roast dinner
Served with Yorkshire Puddings, roast
potatoes and seasonal vegetables.
Available every Sunday
Midday – 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 |
| 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 |
| Malbec, Trapiche, <i>Mendoza, Argentina</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'Echardmes 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 | Montepulciano d'Abruzzo, Mandorla, <i>Italy</i> | £25.00 |
| Rioja Blanco, CVNE Monopole, <i>Spain</i> | £25.00 | Carmenère Reserva, Caliterra, <i>Chile</i> | £26.00 |
| Sauvignon Blanc, Cloud Island, <i>Marlborough, New Zealand</i> | £27.00 | Rioja Crianza, Medievo, <i>Spain</i> | £27.00 |
| Picpoul de Pinet, Cuvée Thetis, <i>France</i> | £29.00 | Malbec, Trapiche, <i>Mendoza, Argentina</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> | £34.00 | Crozes Hermitage Domaine Pradelle, <i>France</i> | £35.00 |
| Robert Oatley Signature Chardonnay, <i>Margaret River, Australia</i> | £35.00 | Pinot Noir, Robert Oatley, <i>Yarra Valley, Australia</i> | £35.00 |
| Skye's Blend, Balfour, <i>England</i> | £35.00 | Cabernet Sauvignon Max Reserva, Errazuriz Estate, <i>Chile</i> | £36.00 |
| Wild Ferment Chardonnay, Errazuriz Estate, <i>Chile</i> | £36.00 | Syrah, Left Field, <i>Hawkes Bay, New Zealand</i> | £38.00 |
| Mâcon Lugny, 'Les Petites Pierres' Louis Jadot, <i>Burgundy, France</i> | £38.00 | 'Bordeaux Blend' Merlot, Cabernet, Malbec, Esk Valley, <i>Hawkes Bay, New Zealand</i> | £40.00 |
| Sancerre, Bourgrier, <i>Loire, France</i> | £40.00 | Gran Reserva Rioja, CVNE, <i>Spain</i> | £42.00 |
| Riesling, Pewsey Vale, <i>Eden Valley, Australia</i> | £40.00 | Barolo, Terre del Barolo, <i>Italy</i> | £45.00 |
| Pouilly-Fumé, Domaine Chatelain, <i>Loire, France</i> | £42.00 | Amarone della Valpolicella Classico, Cantina di Negrar, <i>Italy</i> | £50.00 |
| Chablis, Moreau, <i>Burgundy, France</i> | £45.00 | 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 |
| | £27.50 | | £21.50 |
| Cremant de Limoux, Aimery, <i>France</i> | £30.00 | Pinot Grigio Blush, Zimor, <i>Italy</i> | £23.50 |
| Champagne Laure d'Echardmes Brut NV, <i>France</i> | £40.00 | Côtes de Provence Rose, Henri Gaillard, <i>France</i> | £39.50 |
| 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> | £175.00 | | |