

**185**  
**WATLING ST.**  
PUB & KITCHEN

## SUNDAY LUNCH

Through changing our menus with the seasons, we strive to serve you delicious food using the freshest ingredients. **That's the EPIC way**

[185watlingstreet.com](http://185watlingstreet.com)

## SUNDAY LUNCH MENU

### TO SHARE

<b>Winter Cold Cuts Board</b>	£16.50
Duck & Cranberry Terrine, Honey & Clove Baked Ham, Salami Milano & Pigs in Blankets, Rhubarb Ketchup, Pickled Vegetables, Artisan Bread	
<b>Rosemary &amp; Garlic Studded Camembert</b> V, GFA	£12.75
Apple & Tomato Chutney, Sourdough Soldiers	
<b>Home-made Artisan Bread</b> GFA, V	£3.75
Farrington Rapeseed Oil & Balsamic, Salted Butter	
<b>Warm Garlic &amp; Sage Ciabatta</b> V (add cheese £1)	£4.00
<b>Nocellara Olives</b> , Chilli & Lemon GF, V, DF	£3.50

### SMALL PLATES

<b>Honey Roast Carrot &amp; Ginger Soup</b> V, GFA	£5.50
Lemon Thyme Focaccia	
<b>Cumberland Scotch Egg</b>	£6.75
Watercress, Date & Bacon Aioli	
<b>Duck &amp; Cranberry Terrine</b> GFA, DF	£7.50
Spiced Orange Chutney, Toasted Sourdough	
<b>Smoked Salmon Rilette</b> GFA	£8.00
Avocado, Tartare Dressing & Rye Crisps	
<b>Salt &amp; Pepper Cornish Squid</b> GFA, DF	£7.50
Spring Onions & Coriander, Chilli Jam	
<b>Confit Rabbit Salad</b> GF	£8.00
Crispy Ham, Frisée & Quail Eggs	
<b>Baked Goats Cheese</b> V, GF, N	£7.00
Marinated Root Vegetables, Hazelnut Granola	

### VEGETARIAN

<b>Grilled Iron Bark Pumpkin</b> V, GF, N	£13.50
Parmesan Dumplings, Chestnuts & Sage	
<b>Jerusalem Artichoke Risotto</b> V	£13.25
Wild Mushrooms & Shaved Berkswell	
<b>Superfood Salad of Lentils</b> V, GF, N, DFA	£12.75
Baby Kale, Pistachio Dukkha & Pomegranate, Tahini Yoghurt	

### SIDES

<b>Chunky Chips</b> , Cornish Sea Salt V, GF, DF	£3.50
<b>Bubble &amp; Squeak Mash</b> V, GF	£3.75
<b>Sweet Potato Fries</b> V, GF	£4.50
<b>Honey Glazed Chantenay Carrots</b> V, GF, DFA	£3.75
<b>Curly Kale &amp; Smoked Pancetta</b>	£4.00
<b>Watercress &amp; Radish Salad</b> , Grain Mustard Dressing V, DF	£3.75

### MAINS

<b>Beef Brisket Bourguignon</b> GF	£16.00
Bubble & Squeak Mash, Celeriac Purée	
<b>Smoked Haddock Fishcake</b>	£14.25
Leeks, Poached Egg & Curried Cream Sauce	
<b>Herb Crusted Cornish Cod</b> GF	£16.50
Parsnip & Potato Rosti, Creamed Spinach	
<b>British Coastal Fish of the Day - see the blackboard</b>	
<b>Chicken Supreme</b> GF	£15.50
Sage Gnocchi, Cavolo Nero, Baby Onion & Herb Broth	

### STEAKS

Naturally Produced Prime Beef - All Served with Chips, Grilled Mushroom, Watercress & Shallot Salad (upgrade to sweet potato fries £1)	
<b>10oz Dry-aged Rump</b> GF	£19.50
<b>8oz Dry-aged Ribeye</b> GF	£22.50
.....	
<b>Sauces</b>	£1.75
Green Peppercorn GF, Horseradish Crème Fraîche GF Stilton & Port Butter GF	

### ROASTS

Served from 12 – 8pm

Served with Roast Potatoes, Yorkshire Pudding, Braised Carrots, Broccoli & Kale, Cauliflower Purée, Gravy	
<b>Dry-aged Rump of Hereford Beef</b> GFA	£14.75
<b>Slow-cooked Lamb Shoulder</b> GFA	£14.50
<b>Pork Loin</b> , Bramley Apple Sauce & Crackling GFA	£14.50
<b>Butternut Squash, Spinach &amp; Pistachio Nut Roast</b> V, N, GFA	£12.75
Shallot Gravy	
<b>All 3 Meats</b>	£17.00

For any allergen information please contact a member of our team. V Vegetarian | GF Gluten Free | GFA Gluten Free Available | N Contains Nuts | DF Dairy Free | DFA Dairy Free Available

A 10% optional gratuity will be added to tables of eight or more. This is distributed between the whole team. Thank you.

