

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

SUNDAY LUNCH MENU

TO SHARE

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

SMALL PLATES

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

VEGETARIAN

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

SIDES

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

MAINS

Beef Brisket Bourguignon GF	£16.00
Bubble & Squeak Mash, Celeriac Purée	
Smoked Haddock Fishcake	£14.25
Leeks, Poached Egg & Curried Cream Sauce	
Herb Crusted Cornish Cod GF	£16.50
Parsnip & Potato Rosti, Creamed Spinach	
British Coastal Fish of the Day - see the blackboard	
Chicken Supreme 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)	
10oz Dry-aged Rump GF	£19.50
8oz Dry-aged Ribeye GF	£22.50
.....	
Sauces	£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	
Dry-aged Rump of Hereford Beef GFA	£14.75
Slow-cooked Lamb Shoulder GFA	£14.50
Pork Loin , Bramley Apple Sauce & Crackling GFA	£14.50
Butternut Squash, Spinach & Pistachio Nut Roast V, N, GFA	£12.75
Shallot Gravy	
All 3 Meats	£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.