

SUNDAY LUNCH MENU

12-4:30pm



FOR THE TABLE

Homemade focaccia, smoked salt, butter £4.50 | Gordal olives £4.50

TO BEGIN

Moroccan fish cigars, lime yoghurt, harissa	£9.95
Deep-fried cauliflower, roasted tomato hummus, sumac	£8.95
Cured sea bream, habanero-pickled watermelon, gochujang, dill	£12.95
Burrata, charred leek, salsa molcajete, tomato powder	£12.95
Steak tartare, cured egg yolk, carta di musica	£13.95
Tandoori chicken flatbread, mint yoghurt, garlic, coriander	£15.95 (to share)

TO FOLLOW

Served with seasonal vegetables, braised red cabbage, roast potatoes, Yorkshire pudding & gravy

Roast sirloin of beef, creamed horseradish	£27.95
Roast pork loin, apple sauce, crackling	£25.95
Roast leg of lamb, mint salsa	£27.95
Lions mane wellington roast, vermouth jus	£24.95
Sea trout, garlic butter new potatoes, kohlrabi & fennel salad, lemon butter sauce	£29.95

TO ACCOMPANY

Sage stuffing, bone marrow jus	£6.95
Cauliflower cheese, blue cheese crumb	£5.95
Creamed leeks, crispy onions, dill oil	£5.95
Pigs in blankets, crispy sage, pan gravy	£6.95

TO FINISH

Chocolate tart, salted caramel, vanilla crèmeux	£10.95
Medjool date sticky toffee pudding, butterscotch, Madagascan vanilla	£10.95
Olive oil & almond cake, torched orange, lemon balm	£10.95
Caramelised bread & butter pudding, PX sherry, smoked vanilla ice cream	£10.95
Black Bomber, Colston Basset, Baron Bigod, membrillo, grapes, carta di musica	£12.95
Ice Cream; Vanilla Brown butter & chocolate Strawberry lemon ripple	£2.95 per scoop
Sorbet; Blackcurrant & liquorice Pina colada	£2.95 per scoop

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients. A discretionary 10% service charge will be added to your final bill, all of which is shared amongst the team.

Don't forget to tag us in your photos on social media! Instagram: @tellerstablestives Facebook: The Teller's Table