

SUNDAY LUNCH

£4

BREAD

Sourdough, butter, Maldon Sea salt (v)

SNACKS & SHARING

Marinated mixed olives (vg)	£4
Padron peppers, smoked chilli salt (vg)	£7
Shell on prawns, lemon, Marie Rose sauce	£8
Burnt aubergine dip, sourdough bread (vg)	£8
Crispy beef croquettes, spicy mayonnaise	£9
Mushroom arancini, aioli, Parmesan (v)	£9
Charcuterie board, piccalilli, cornichons	£15
Smoked salmon board, capers, shallots, parsley, burnt lemon	£15

ROASTS

Our roasts are served with roast potatoes, carrot & swede mash, green vegetables, cauliflower cheese & Yorkshire Pudding

Roast Sirloin of beef, creamy horseradish gravy	£20
Slow cooked pork belly, crackling, apple sauce & gravy	£18
Fish roast of the day, salsa verde & burnt lemon	£16
Plant based roast of day, vegetable gravy	£16
Senior Citizens Roast	£15
Childrens Roast	£9

DESSERTS

Vanilla Affogato		£6
Strawberry & custard pavlova		£8
Sticky Toffee pudding, vanilla ice cream		£8
Chocolate Brownie, Vanilla ice cream (Plant based option available)		£8
Ice creams/sorbets	per scoop	£2

(v) Vegetarian (vg) Vegan

Please let us know of any allergies, intolerances or dietary requirements before making your order.

Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens.

Detailed information on allergens on all other menu items can be provided on request.

Please note a discretionary 12.5% service charge will be added to your final bill which is then equally shared between The Merryfellow Team.

THE MERRYFELLOW

RESTAURANT

SPARKLING WINE & CHAMPAGNE Santome Spumante Brut NV, Italy Santome Prosecco Brut, Italy Jospeh Perrier, Brut, France Ayala Brut Majeur Champagne NV, France		Gls £7 £10	Bt £28 £35 £55 £70
WHITE Maison du Vigneron Blanc Cotes de Gasgogne, France San Antini Pinot Grigio, Italy Levre Picpoul de Pinet, France Turning Head Marlborough Sauvignon Blanc, New Zealand Loureiro Vinho Verde, Portugal Berry Bros & Rudd, Good Ordinary White La Battistina Gavi, Italy Three Thieves Chardonnay, California USA Condas de Albarino, Spain Cave de Lugny Macon Village, France Domaine Andre Neveu 'La Longues Fins' Sancerre, France Domaine des Miles Chablis, France	175ml £6.50 £7.50 £8.50	250ml £9 £10 £12	Bt £25 £28 £33 £35 £35 £38 £40 £42 £46 £50 £64 £68
ROSÈ San Antini Pinot Grigio Rose, Italy La Loupe Carignan Rose, France Les Quatre Tours Un Ete Provence Rose, France	£9 £10	£11 £12	£25 £28 £42
RED Ke Bonta Sangiovese, Italy La Loupe Grenache Noir, France Solidiers Block Shiraz, Australia La Chapelle de Marin Cote du Rhone, France Punto Alta Malbec, Argentina Tor del Colle Montepulciano, Italy Manoso Crianza Rioja, Spain Santome Cabernet Sauvignon, Italy Berry Bros & Rudd, Good Ordinary Red Chateau Belvue Bordeaux, France Shadow Point Pinot Noir, California USA Rickety Bridge Pinotage, South Africa Chateau Neuf de Pape Vieux Chemin Rouge, France Castelforte Amarone della Valpoicella DOCG, Italy	£10 £7 £8	£12 £10 £11	£25 £28 £29 £31 £32 £32 £36 £39 £40 £40 £40 £42 £48 £78 £78 £90

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