



SUNDAYS AT WYLAM

TO START...	£
Spiced Sweetcorn Soup Coconut Chantilly, Homemade Bread (V/VG/WFA)	8
Cured Trout Parsley sauce, Horseradish Oil, Pickled Black Radish (WF)	8.5
Crispy Lamb Shoulder Wild garlic Aioli, Summer Bean Salad	8.5
Grilled Peaches Burrata, Sour Cherry Balsamic (WF)	9
MAINS...	
Topside of Galloway Beef	19
Roast Old Spot Porchetta	19
Leg of Lamb	19
Veggie Roast Sage, Onion, Black Cherries, Apricots (V/VG)	18
All above served with mashed roots, roast potatoes, roasted carrots, buttered greens, Yorkshire pudding & gravy. (WFA)	
SIDES...	
Chargrilled Sweetheart Cabbage Mint Dressing (VG/WFA/)	4
Cauliflower Cheese (V)	5
Pork, Leek & Sage Stuffing	4.5
Creamed Mash (V/WF)	5
Roast Potatoes (V/WF)	3.5
PUD...	
Tarte Citron Crème Fraîche(V)	9
Sticky Toffee Pudding Caramel Sauce, Vanilla Bean Ice Cream (V)	9
Strawberry & Basil Pavlova Vanilla mascarpone (V/WF)	9
Coconut Panna Cotta Roasted Pineapple, Chilli Caramel (VG/WF)	9
Selection of Ice Creams & Sorbets (VG/WFA)	8

Allergens: V- Vegetarian, VG - Vegan, WF - Wheat Free, WFA - Wheat Free Available.
Please advise your server of any food allergies or intolerances. Food is prepared in a kitchen where nuts are used. Although we make every effort to ensure that we use ingredients that meet the regulatory standard of less than 20ppm gluten (suitable for those with coeliac disease or wheat allergies), our kitchen does handle wheat-containing ingredients and 'gluten free' cannot be claimed due to risk of cross contamination.
