

# The Walcot

Sunday Lunch, 2024

*THINK DRINK* // Walcot Bloody Mary  
Vodka, Homemade spice mix, Tomato Juice, Lemon 12

*PORTHILLY ROCK OYSTERS* // Lemon, Mignonette, Tabasco 3 / 10.5

## STARTERS

Delicata Squash Soup, Creme Fraiche, Toasted Pumpkin, Focaccia **v** 8.5  
Crispy Pork Belly Scrumpet, Apple & Mustard Sauce, Celeriac Remoulade 10  
Pork, Pigeon, Pistachio & Date Terrine, Port & Cranberry Chutney, Toasted Sourdough 11  
Blood Orange, Beauvale Blue, Chicory, Candied Walnuts, Honey & Mustard **v** 13  
Marinated Sea Bream, Pickled Vegetables, Monk's Beard, Tapenade 13  
Crab Ravioli, Shellfish Sauce, Wilted Gem 17

## ROASTS

Butternut Squash & Spinach Pithivier, Mushroom Gravy **vg** 18  
Slow Cooked Blythburgh Pork Belly, Sausage Stuffing, Baked Apple Sauce 20  
Slow Cooked Lamb Shoulder, Mint Salsa Verde 21  
Rare Roast Rump Of Beef, Horseradish 24  
*All roasts are served with roast carrot & potatoes, chilli & garlic seasonal greens, cheesy leeks and a Yorkshire pudding. Vegan veg and gravy is available on request.*

## FISH

Ray Wing, Cafe de Paris Butter 23  
Pan Roast Monkfish, Creamed Butter Beans & Mussels, Roasted Leeks 28

*TO SHARE* // With a choice of 2 sides // please allow for longer cooking & resting times

600g Dry Aged Bavette 60  
Dry Aged Cote de Boeuf 9.5/100g  
Dry Aged Chateaubriand 13.5/100g

Add Bearnaise / Peppercorn / Cafe de Paris +2

## SIDES

Greens, Garlic & Chilli 5  
Roasted Ratte Potatoes, Cafe de Paris Butter 5  
Skin on Fries 5  
Hand Cut Triple Cooked Chips

Please make us aware of any allergies or intolerances.  
A 12.5% service charge is added to all bills. 100% of this goes to our wonderful team.