



SUNDAY LUNCH MENU

SNACKS / NIBBLES

Artisan bread, olive oil & balsamic vinegar (v) | £4.00

Mixed olives (vg) (gf) | £4.00

Pork scratchings | £4.00

Olive breadsticks (vg) | £4.00

Salted almonds (v) | £4.00

THE FAIRVIEW SIGNATURE SELECTION

Mimosa | £6.50

prosecco & orange juice

The Fairview Bloody Mary | £7.95

tomato juice, vodka, freshly squeezed lemon, Worcestershire & tabasco sauce, salt & pepper, garnished with a celery stick

Elderflower Spritz | £7.95

gin, freshly squeezed lemon juice, sugar syrup, elderflower cordial, soda water, garnished with mint & lime

TO START

Soup of the day | £6.50

(v) (gf upon request)

Citrus cured salmon | £8.95

orange, radish with honey & mustard (gf)

Sourdough bruschetta | £7.00

tomato, shallot rings and basil (v)

Potted gorgonzola | £8.00

figs & walnuts (v)

Venison scotch egg | £9.00

celeriac remoulade, plum chutney

TO FOLLOW

Wood roasted rib of beef | £22.95

Yorkshires, "Fairview" gravy

Lamb rump | £22.00

balsamic glazed baby onions, wild mushrooms (gf)

Award winning venison pie | £19.00

Guinness gravy

All dishes served with double roasted thyme roast potatoes, oven roasted heritage carrots, parsnip dauphinoise.

Tiger prawns linguine | £19.50

garlic, chilli, cherry tomatoes

Aubergine parmigiana tortellini | £18.50

roasted pepper, tomato, basil, Parmesan & rocket salad (v)

TO FINISH

Mini limoncello trifle | £8.00

mascarpone, cacao nibs (v)

Classic vanilla bean crème brûlée | £8.00

ginger shortbread (v)

Trillionaires chocolate tart | £8.00

(vg) (df)

Classic cheese board | £12.00

grapes, chutney, biscuits (v)

(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free
Please inform your server of any dietary requirements

A discretionary 10% service charge may be added to your bill. All gratuities go directly to the staff.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Menu items are including VAT at the current rate. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to Management before placing an ordering. Full allergen information is available upon request. Management can advise of all ingredients used.