

Will's

EST. 2018

WINE BAR & KITCHEN

Sunday Lunch

2 course — 30

3 course — 35

Snacks

homemade salted potato crisps — 2.5

uncle dave's potato nuggets, garlic aioli & lots of parmesan — 6 (VE)

Starters

english mustard sausage rolls & home made brown sauce

bang bang cauliflower, chilli, spring onion, coconut & sesame (VE) (GF)

roasted tomato soup, cauliflower cheese & cheese toasty (V) (GFO)

pressed ham hock terrine, english mustard & pickled onion (GFO)

prosciutto, buratta, roasted figs & very good balsamic vinegar

halloumi fries with mint yoghurt and chilli jam (V) (GFO)

autumnal mushroom on toast, lots of parmesan

pigs in blankets, stuffing & dipping gravy

Mains

roasted rib of ribble valley hereford beef, yorkshire pudding & red wine beef sauce

middlewhite pork belly & toffee apple sauce

oven roasted north sea cod, samphire, white wine & chive sauce

baked celeriac gratin, grain mustard & maple sauce

all of our sunday roasts are served alongside roast potatoes, roast carrots, buttered savoy cabbage, cauliflower cheese, served family style

Desserts

sticky toffee pudding, boozy butterscotch & clotted cream ice cream

valrhona chocolate brownie sundae, salted toffee, honeycomb & whipped cream

rice pudding, vanilla, candied almonds & festive jam

warm cote hill blue, truffle honey & toasted walnut bread

(V) vegetarian (VO) vegetarian option available (VE) vegan (VEO) vegan option available

(GF) gluten free (GFO) gluten free option available

please inform the staff of any allergens or dietary requirements

Children's Sunday Lunch Menu

2 course — 15

3 course — 20

Starters

pigs in blankets

homemade salted crisps

Mains

roasted rib of valley hereford beef with yorkshire pudding & red wine beef sauce
served alongside roast potatoes, roast carrots, buttered savoy cabbage, cauliflower cheese

Desserts

sticky toffee pudding, butterscotch sauce & clotted cream ice cream

valrhona chocolate brownie sundae, salted toffee, honeycomb & whipped cream