

Est

# THE WATERING CAN

L18



## Sunday Lunch

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3 courses - £34 | 2 courses - £27



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## PICKY BITS

Plattsville bread - £4.5 (vg)(n)

Kalamata extra virgin olive oil, Modena balsamic vinegar, sea salt

Gordal olives - £4.5 (vg)(gf) | Hot honey roasted cashews - £4.25 (vg)(n)

Cacio e pepe croquettes - £3 each

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## STARTERS

Stornoway black pudding Scotch egg

walnut ketchup, macerated apple

Wild mushroom parfait (v)(n)(gfo)

crispy fried enoki, porcini mushroom gel, sourdough crisp

King prawns (gf0)

tomato, garlic, chilli, sourdough crisp

Beetroot hummus (vg)(n)(gfo)

roast beetroot, red grapes, candied walnuts, vegan yoghurt, dill, leaves, sourdough crisp

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## ROASTS

Salt-aged Hereford beef rump (gf)

Free-range Goosnargh chicken supreme (gf)

Italian lemon, lemon thyme, garlic

Rare breed porchetta

stuffed with Cumberland sausage, apple sauce

Wild mushroom and nut roast (vg)(gf)(n)

butter beans, chesnut, cranberries

all served with roast potatoes, maple glazed carrots, green vegetable medley,  
Yorkshire pudding, meat or vegetable gravy

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## SIDES

Roast potatoes (vg)(gf) - £4 | Truffle cauliflower cheese (v)(gf) - £8

Creamed cabbage with caraway (v) - £6

Yorkshire pudding (v) - £2 | Meat or vegetable (v) gravy - £3.5

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## DESSERT

Lemon posset (v)

Lemon meringue, lemon curd

Sticky toffee pudding (v)

Cinder toffee, salted caramel sauce, Madagascan vanilla ice-cream

Tiramisu (v)

Boudoir fingers, Crosby coffee, Marsala wine, vanilla mascarpone, dark chocolate

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## ALLERGENS

Food is prepared in an environment where all of the 14 major allergens are present.  
Despite precautions we can not 100% guarantee our food will be allergen free.

Vegetarian (v) | Vegan (vg) | Gluten free (gf) | Gluten friendly option (gfo) | Contains nuts (n)