



# Spring Sunday Menu

## BITES

British air-dried beef, lightly pickled seasonal vegetables (gf/df)- 5.95

Porcini croquettes, Pont l'evêque cheese dip (v)- 7.95

Bowl of Provencal smoked almonds (vg)- 4.75

King Peter Ham, Marcona almonds- 12.5

Chargrilled pittas with dips (v)- 6.95

*roasted baby cherry tomatoes, basil & parsley pesto, herb confit garlic aioli*

## STARTERS

Chargrilled baby leeks, romesco sauce, roasted hazelnuts (vg/df)- 12.5

Devilled Kilhorne breaded langoustine & whitebait, Baskerville tartare, roasted lime (df)- 8.5

Carrot and coriander soup, artisanal roll (v)- 7

## ROASTS

*all meat served at The Baskerville is hand selected British produce*

Tempus Foods 82 day aged Sirloin of beef – 24.5

Red wine, garlic & rosemary 10 hour braised leg of lamb – 19.5

Luxury nut roast with cashews & cranberries (vg) (gf) (df) – 14.5

Served with: roast potatoes, Yorkshire pudding, cauliflower cheese, whole roasted carrot, cavolo nero, shredded cabbage with bacon lardons, mashed swede & carrot, roasted meat jus

## DESSERTS

Chocolate fondant, chocolate crumb, brandy ice cream– 8

Coconut sugar, caramelised roasted pineapple, toasted coconut, coconut and lime mousse (vg)– 9.5

Lemon pudding, custard or clotted cream ice cream (gf)– 7.95

Sticky toffee pudding, custard or clotted cream ice cream– 7.95

Neals Yard British cheese board: (v)-11

Shropshire blue, pitchfork cheddar, membrillo, Peters Yard crackers, seasonal

British apple

Handmade ices by Henley Gelato-(2 scoops) 5.75

Ice creams: panettone, clotted cream, chocolate, strawberry, vanilla, raspberry  
cheesecake, Jammie dodger

Sorbets(vg): mango, pink gin, blackberry and apple, cantaloupe melon

*(v) – vegetarian (vg) – vegan (gf) – gluten free- (df) dairy free*

*Please ask a member of the team for further allergen information*