

Sunday Lunch

FOODWELL

By Day



NIBBLES

-  **NOCELLARA OLIVES** 4.5
Over ice *ve gf*
-  **BAKED SOURDOUGH** 4
English rapeseed oil & aged balsamic *ve*
-  **STEAMED EDAMAME** 4.5
Shichimi pepper, Maldon sea salt *ve gf*
- FRESH CHUNKY** 6.5
-  **GUACAMOLE**
Corn chips *ve gf*
- SMOOTH WHIPPED HUMMUS** 6.5
Green harissa & hand stretched flatbread *ve*

ve vegan
v vegetarian
gf gluten free

plant  meat free

SMALL PLATES

-  **CAULI HOT WINGS** 7
Golden crispy cauliflower wings with buffalo dunking sauce *ve gf*
- FLAMED YAKITORI CHICKEN SKEWERS** 9.5
Crispy chicken, thick peanut Penang sauce, sour Thai slaw & crushed nuts
-  **BURRATA** 9.5
Sticky fig, baby beets, hazelnuts, lemon, herb oil, crisp radishes *v*
- TEMPURA PRAWN** 10
Light, crisp king prawns with lime & sriracha dipping mayo

FOODWELL FAVOURITES

- FOODWELL BURGER** 14
Chargrilled rib & chuck beef burger, toasted brioche bun, Spiced Ketchup, grilled cheese, sliced avocado, green salsa, golden French fries
- HOT BIRD BURGER** 12
Crispy fried chicken on toasted superfood brioche, sriracha mayo, avocado, sour Thai slaw & crispy onions, served with golden French fries
- COCONUT CHICKEN KATSU CURRY** 14
Crispy golden chicken with our coconut curry sauce, rainbow vegetable noodles, pickled ginger & sesame
-  **SICILIAN RIGATONI PASTA ALLA NORMA** 12
Tender rigatoni pasta with a rich garlic San Marzano tomato sauce, grilled courgette, aubergines, lemon zest & basil *ve*
- SICILIAN GAMBERONI RIGATONI PASTA ALLA NORMA** 14
Grilled king prawns, tender rigatoni pasta with a rich garlic San Marzano tomato sauce, grilled courgette, aubergines, lemon zest & basil
-  **POKE BOWLS** 9.5
Watermelon radish, spiralised veg, pickled cabbage, brown sushi rice, avocado, pickled ginger & chargrilled pineapple *ve gf*
- ADD PROTEINS**
- crispy tofu *ve gf* 4
- satay chicken *gf* 4
- halloumi *v gf* 4
- tuna *gf* 6

ROASTS

- ROAST RUMP OF ENGLISH BEEF** 15
Roast beef, buttery carrot & swede mash, giant Yorkshire pudding, crunchy roast potatoes, mixed greens, charred hispi & red wine gravy
- ROAST GARLIC & HERB CHICKEN** 15
Roast chicken with crispy skin, buttery carrot & swede mash, giant Yorkshire pudding, crunchy roast potatoes, mixed greens, charred hispi & red wine gravy
- ROAST SPICED CAULIFLOWER** 12.5
Charred cauliflower, carrot & swede mash, crunchy roast potatoes, mixed greens, charred hispi & red wine gravy [ve gf](#)
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SIDES

- TENDERSTEM BROCCOLI** 5
Romesco, smoked almonds [ve gf](#)
- MAPLE ROASTED HERITAGE CARROTS** 5
Coriander & garlic crisps [ve gf](#)
- STEAMED BROWN SUSHI RICE** 4.5
Miso & crispy shallots [ve](#)
- FRENCH FRIES** [ve gf](#) 4
- ASPEN FRIES** 5
Parmesan & truffle [v gf](#)
- SEASONAL SALAD** 4.5
French dressing [ve gf](#)
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DESSERTS

- STICKY TOFFEE PUDDING** 7
Miso & kaffir lime caramel & vanilla ice cream [v](#)
- TIRAMISU** 7
Vanilla cheesecake, espresso gel, Chantilly cream, sponge fingers, chocolate sorbet [v](#)
- BLACK RICE PUDDING** 7
Coconut, molasses, roasted pineapple [ve gf](#)
- CHERRY PAVLOVA** 7
Crisp meringue, cherry compote, Chantilly cream [v](#)
- SEASONAL CHEESE PLATE** 9
With traditional accompaniments
- SELECTION OF 5 ICE CREAMS & SORBETS** 5
With seasonal fruits [ve gf](#)

