

## Sunday lunch menu

Three-courses, £45pp inc VAT

Please note this is a sample menu and menus will vary.

The Fritch Bloody Mary

£11

### STARTERS

Cacklebean egg

Black garlic, mushroom sauce, late season girolles, truffle

Lobster claw ravioli

Bisque, spinach, fennel relish

Braised venison faggot

Green beans, artichoke

### MAINS

Belly of salt aged pork

Yorkshire pudding, roasties, crispy cheek,  
onion miso, spinach

Baked halibut

Cornish coast mussels, celeriac, lockdown garlic sauce

Salt bake celeriac

Hen-of-the-Woods mushroom, onions, celeriac consommé

THE ONE & ONLY  
**Fritch**  
*of*  
**Bacon**  
FREEHOUSE INN

**MAINS UPGRADE**

Wellington of 45 day aged Marsh Farm Beef (for 2)  
Mash, gravy, broccoli, cauliflower cheese croquettes  
(£10 Supplement)

**DESSERTS**

Dark cherry soufflé  
Rock salt & almond ice cream

Brown butter cake  
Cider mousse, chestnuts, marigold ice cream

English cheese selection  
Chutney, fruit jelly, crackers  
(as dessert £7 supplement as extra course £15)