

THE **INK**  
 IN THE **WELL**  
 SUNDAY MENU  
 ('til 7pm)

Brunch ('til 12:30pm)

Streaky Bacon Sandwich – house brown sauce, wild fermented sourdough	£6.2
Locally Baked Pastry Basket – Selection of pastries, toast + English marmalade	£7.2
Granola, Seasonal fruit + yoghurt bowl	£6.2
Full English Breakfast - egg, streaky bacon, sausage, wild mushrooms, tomato, beans, black pudding, hash brown, sourdough	£11.8
Full Vegan Breakfast (Ve) – <i>vegan sausages, avocado, wild mushrooms, tomato, beans, hash brown, crispy Brussels sprouts, sourdough</i> Add Eggs £2.1	£10.8
<i>Gigante Beans</i> – pancetta, wild fermented sourdough with poached egg	£6.2
<i>Wild Mushrooms on Wild Fermented Sourdough Toast (Ve)</i>	£7.2
Poached Eggs on Wild Fermented Sourdough	£7.2
Add – avocado £2.1, wild mushrooms £2.1, bacon £3.1, smoked salmon £3.1	

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Soup / Sandwiches (1pm 'til 7pm)

Carrot + Celeriac Soup (VE) – wild sourdough, black garlic oil	£6.2
Cask Ale Rarebit – house pickles, onion marmalade	£7.2
Double Patty Smash Burger – aged cheddar, bacon, onion jam + chips	£12.8
Falafel Burger (ve) – vegan brioche, avocado, green leaf, heritage tomato + chips	£11.3

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Pub Snacks (1pm 'til 7pm)

Wild Fermented Sourdough (Ve) – black garlic, oil, queen olives	£4.6
Bar Nuts Bento Box (Ve) – selection of nibbles	£6.2
Lemon Hummus (Ve) – wild fermented sourdough	£5.7
Chunky Chips + Dips (Ve)	£5.1
Pepperoni Crisps - harissa aioli	£4.1

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Sharing Boards (1pm 'til 7pm)

Antipasti (ve)	£12.3
Falafel, queen olives, lemon hummus, heritage carrots, marrowfat pea fritter + sourdough	
Ploughman's Board	£14.3
English cheese, 'nduja scotch egg, duck rillettes, house pickles, sourdough + piccalilli	

Please let your server know if you have any dietary requirements, due to the processes of our kitchen we cannot 100% guarantee a dish is completely allergen free.

Seasonal British Starters / Grazing Plates (1 pm 'til 7pm)

Carrot + Celeriac Soup – wild sourdough, black garlic oil	£6.2
Crispy Brussels Sprouts (Ve) – maple and cider gastrique	£6.7
Crispy Buttermilk Chicken Tenders – blue cheese two ways, Asian cabbage	£7.2
Pan Roasted Tiger Prawns – smoked chilli butter, coriander, mint, orzo	£9.2
Duck Rillettés – spiced orange, house pickles, sourdough	£6.2
Marrowfat Pea Fritters (Ve) – tartare sauce, truffles herb salad	£6.2
Braised Pork Cheek – apple butter, cabbage, crispy potato	£8.2

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Traditional English Sunday Roast (1 pm 'til it's gone)

Served with – Yorkshire pudding, roasted potatoes, sauteed cabbage, glazed carrots, tender-stem

Traditional Roast Beef	£18.5
Maple + Sherry Pork Loin	£16.5
Chicken Supreme	£14.5
Wild Mushroom & Beetroot Wellington (Ve)	£14.5

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Pub Plates (1 pm 'til 7pm)

Fish + Chips - beer battered line-caught cod, chips, preserved lemon tartare sauce	£12.8
Thai Grilled Chicken Tenders – <i>coriander + mint salad, chilli, toasted orzo</i>	£11.8
Cauliflower Steak (Ve) – <i>madras, coconut, Bombay potato, seeds</i>	£11.8
Superfood Salad <i>Bowl</i> - quinoa, blueberry, tender-stem, pecan, goji, greens	£11.3
Add: poached egg £3.1 / king prawns £5.1 / grilled chicken £4.1	

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Sweets (1 'til 7pm)

Dark Chocolate Crème Brûlée - Cointreau, caramelised white chocolate	£7.2
Brioche Doughnuts - brandy custard + raspberry compote	£7.2
Treacle Tart (Ve) - brandied cherries, deep fried coconut ice cream	£5.1

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Cheese (Ask us about our rotating selection of English Cheeses)

Artisanal Cheese - seasonal jam + honeycomb + queen olives + house pickles + wild sourdough	£9.2
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Neipoort // Ruby Dum Port (Ve) – 75ml // £5

The Banished // 20 Year Fortified Grenache (Ve) – 50ml // £8

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