

SUNDAY

LATE BREAKFAST 12pm - 1pm

Granola, elderflower curd, autumn berries £6.95

Poached eggs, hollandaise sauce with smoked salmon £12.5
or with crushed avocado £8.5

WM Full English breakfast, beef dripping toast £11.95

Cumberland sausage, bacon, black pudding, roasted tomatoes, Portobello mushrooms, barbecue baked beans, fried egg

WM vegetarian breakfast £10

WM lentil sausage, Portobello mushroom, roasted tomatoes, bbq beans, fried egg and sour dough toast

TO BEGIN

Chargrilled Norfolk quail, artichokes nicoise, lovage & pine nuts (*Vegan opt avail.*) £7.95

Hand chopped steak tartare, smoked mushroom toast £9.95

Heritage beetroots, tomatoes, whipped Westcombe ricotta & basil (*Vegan opt avail.*) £7.5

Game terrine, quince jelly & sourdough £8

50-degree cooked salmon, bread sauce, charred gem & piquillo salsa £9.95

TO FOLLOW

The Sunday roast is served with seasonal vegetables, Maldon sea salt herb potatoes and natural gravy

28 day aged Scotch sirloin, yorkshire pudding £18

Whole Suffolk free range roast chicken, bread sauce (for 2) £30

Our market roast of the day £16

WM vegetarian nut roast £13

Catch of the day (see blackboard)

SIDES

Smoked mash // Greens beans and roasted shallots // Pigs in blankets

// Grilled hispi cabbage // Cauliflower cheese // Hand cut chips (+ truffle & parmesan £2.5 additional)
£3.5 each

PUDDINGS

Warm blackberry rice pudding, clotted cream ice cream £6.95

Katy Rodgers yoghurt blancmange, raspberries & rose £6.5

Thin apple & chamomile honey tart, herb ice cream £5.75

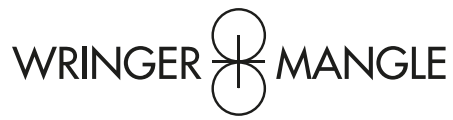
Red & black fruits, elderflower curd, chia granola £7.5

Iced chocolate 'fossil', salted peanut caramel, banana salsa £6.75

Farmhouse Cheeses £10 for 4

PLEASE NOTE

A discretionary 12.5% service charge will be added to your bill



SUNDAY

MESSAGE FROM OUR HEAD CHEF

At Wringer + Mangle we take pride in putting seasonal, fresh produce at the heart of every meal. From locally sourced bread, to the finest cuts of meat and fresh vegetables each day, we take pride in sourcing the best possible ingredients. Our menus are about simple yet hearty cooking that makes you feel at home.

If you have any questions about the menu, or the specials, please ask our servers who can fill you in on all of our dishes and suggest accompaniments.

Let your waiter know of any allergies you may have and we will be happy to accommodate where we can.

A handwritten signature in dark ink, appearing to read 'Stuart Skues', with a long, sweeping horizontal line extending to the right.

Stuart Skues, Head Chef