

THE BUTTON FACTORY

Sunday
lunch

STARTERS

Hummus, dukkah, flatbread.....	5.5
Croquettes - 'Nduja or Caerphilly cheese.....	6
Chicken wings, green harissa, pomegranate molasses.....	6.5/12
Little lamb kofte, tzatziki.....	6
Calamari, aioli, lemon.....	7.5
Courgette fritters, gremolata.....	6
Brixham crab cakes, fennel tartar sauce.....	6.5

DRINKS

Pineapple and Thyme Bellini Prosecco, pineapple and thyme.....	6
Bloody Mary Vodka, spicy tomato juice.....	7
Hugo Gin, elderflower, cucumber, mint.....	7.5

ROASTS

Slow roast Waveney valley pork belly, apple sauce.....	14
Rare roast 28 day Aberdeen Angus sirloin, horseradish cream.....	15.5
Roast Shropshire chicken, confit leg croquette.....	13
Roast squash, sage & chestnut mushroom pithivier.....	12

All the above are served with roast potatoes, whole roast carrots, spring greens, peas & Yorkshire puddings

Half a shoulder of Herdwick lamb (for 2-4).....	16/pp
chermoula roasted aubergines, bulgur wheat, mint & pomegranate, charred spring onions, flatbread or roast potatoes, whole roast carrots, spring greens, peas & Yorkshire puddings	

MAINS

Grilled English asparagus, Jersey Royals, soft boiled egg, butter lettuce & salad cream.....	5/9.5
Grilled lamb rump, smoked aubergine, burnt onion, bulgur wheat & pomegranate dressing.....	18
Baked cod, white beans, chorizo & saffron stew.....	14

SIDES

Roast potatoes.....	3
Whole roasted carrots.....	3
Spring greens & peas.....	3
Yorkshire pudding.....	1.5
House fries.....	3
Cauliflower cheese.....	3.5

PUDDINGS

Sticky toffee pudding, brown butter & pecan ice cream.....	5.5
Vanilla parfait, strawberries, mint granite, brandy snap.....	5.5
Dark chocolate & salted caramel tart, sweet vanilla cream.....	5.5
Lemon Posset, raspberries, vanilla shortbread.....	5.5

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU