

# SUNDAYS by Binks

2 COURSES £25 • 3 COURSES £28.5

## STARTERS

### SOUP OF THE DAY

With sourdough bread • Ask the team for today's flavour

#### CHICKEN LIVER PARFAIT

With pear chutney and sourdough bread

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#### FLATBREAD & HOUMOUS

Wood-fired flatbread with houmous,  
basil oil and crispy chilli

#### SOY CURED SALMON

With pea and wasabi gremolata,  
tapioca nori cracker and pea shoots

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#### BEETROOT CARPACCIO

With candied walnuts, peppery goats  
cheese, rocket and aged balsamic

## MAINS

#### CHEESEBURGER

6oz aged homemade beef patty,  
toasted brioche bun, bacon, cheddar  
cheese, gherkins, Binks burger  
relish and French fries

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#### BINKS BLUE BURGER

6oz aged homemade beef patty,  
toasted brioche bun, Stilton cheese,  
red onion jam and French fries

#### MOULES MARINIÈRES

Steamed mussels in garlic and white  
wine sauce, served with French fries

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#### CHICKEN CAESAR SALAD

Chargrilled chicken breast,  
gem lettuce, Caesar dressing,  
Parmesan, anchovies, thin crispy  
chicken skin, and sourdough  
garlic croûtons

## THE ROASTS

All roast mains are served  
with sharing sides of thyme  
and garlic triple cooked  
roast potatoes, honey  
glazed roasted carrots,  
seasonal buttered greens  
and Binks own gravy.

#### SIRLOIN OF BEEF

With Yorkshire pudding  
and horseradish sauce  
(served pink)

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#### THYME ROASTED HALF CHICKEN

With sausage and  
herb stuffing and  
Yorkshire pudding

#### SLOW-COOKED CRISPY HAM HOCK ON THE BONE

With burnt apple sauce  
and Yorkshire pudding

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#### CHESTNUT AND BUTTERNUT SQUASH NUT LOAF (ve)

With Binks Yard  
vegan gravy

## SIDE ORDERS (ideal for two to share)

Lincolnshire poacher  
and truffle cauliflower  
cheese (v) **£6.5**

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Tenderstem broccoli, with  
(or without) anchovy butter  
and toasted almonds (v) **£6**

Pigs in blankets **£8**

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House Fries (v) **£3.5**

## DESSERTS

#### STICKY TOFFEE PUDDING (v)

With vanilla ice cream  
and butterscotch  
(ve available upon request)

#### SEASONAL BAKEWELL TART (v)

With clotted cream

#### CHOCOLATE BROWNIE (v)

With vanilla ice  
cream and chocolate  
sauce