

The Pickled Sprout

SHARING BOARDS

East Coast Seafood Sharing Board - £29.95
Monkfish Scampi, Calamari, Baked Scallop, Prawns, Crevettes, Smoked Salmon, Rustic Bread, Selection of Sauces & Sea Herbs

Lebanese & Indian Sharing Board - £29.95
Pulled Brisket Shawarma, Tandoori Chicken Skewers, Onion Bhaji, Vegetable Samosa, Hummus, Pickles & Chutney, Coriander & Garlic Naan

Ploughman's Sharing Board - £29.95
Breaded Flatcapper, Black Pudding Scotch Egg, Sausage Roll, Farmhouse Terrine, Pork Pie, Baked Rustic Bread, Pickles, Farmhouse Chutney

TO START

Baked Rustic Bread - £10.50
Flavoured Butters, Marinated Olives, Hummus, Aged Balsamic & Olive Oil (VEA) (GFA)

Twice-Baked Fountains Gold Cheese Soufflé - £11.95
Pickled Grapes, Endive, Compressed Pear & Candied Walnuts (V) (N)

King Crab Chowder - £12.95
Sweetcorn Fritter, Saffron Aioli, Garlic Crostini (GFA)

Crispy Spiced Calamari Rings - £11.95
Asian Slaw Salad & Sticky Rice Wine Dipping Sauce (GF)

Proper Home-Made Black Pudding Scotch Egg - £10.95
Poached Apple, Celeriac Remoulade, Home-Made Branston

Wild Mushroom Bordelaise - £10.95
Toasted Red Onion & Cheddar Bread, White Wine, Shallot, Garlic Cream Sauce & Fresh Parmesan (V) (GFA)

Trio of Beetroot & Whipped Yorkshire Feta - £10.95
Purple, Candy & Golden Beetroot, Yorkshire Feta Cheese, Honey Snap (V) (GFA)

Classic Prawn Cocktail - £11.95
Marie Rose, Crisp Baby Gem, Dried Tomato, Pressed Cucumber & Toasted Sourdough (DF) (GFA)

TO FOLLOW

Pork Tender Loin Saltimbocca - £24.95
Potato Dumpling, Pancetta, Spinach & Borlotti Bean Fricassee, Cavolo Nero, Pork Quavers

Pan-Seared Fillet of Sea Bass - £25.95
Fresh Tagliatelle, Saffron, King Crab Balls, Seafood Sauce

Celeriac, Blue Cheese & Potato Rosti - £19.95
Wilted Spinach, Wild Mushrooms, Hollandaise Sauce & Crispy Hens Egg (V) (GFA)

Thai Chicken Panang Curry - £24.95
Thai Chilli Marinated Chicken Breast, Courgette Noodle, Bok Choi, Fragrant Coconut Curry, Toasted Cashew & Crispy Jasmine Rice Balls (N)

Dripping Fried Battered Haddock & Chippy Chips - £18.95
Mushy Peas, Homemade Tartare Sauce & Lemon (DF)

Slow-Cooked Diced Brisket & Dark Ale Pie - £21.95
Pancetta & Parmesan Mashed Potato, Proper Gravy (Please Allow 30 minute Cooking Time)

Sweet Potato Bombay, Chickpea & Spinach Curry - £18.95
Cumin Infused Basmati Rice, Garlic Naan, Coriander & Red Chilli (V) (VE) (GFA)

Dripping Fried Battered Monkfish Scampi - £19.95
Homemade Tartare Sauce, Pea Salsa & Skinny Fries (DF)

FROM THE GRILL

All Our Steaks Are Locally Sourced, Dry Aged for A Minimum Of 28 Days & Marinated in The Pickled Sprout Signature Guinness & Scotch Whisky Marinade, Served with Chippy Chips, Roast Portobello Mushroom, Vine Tomatoes & Rocket Salad.

227g Grilled Fillet Steak - £36.95

285g Grilled Sirloin Steak - £32.95

460g Grilled Chateaubriand - £71.95
(True Steak Lover or Served for Two)

Add Sauces - £2.95
Peppercorn, Béarnaise, Blue Cheese or Garlic Butter (GF)

285g Grilled Bacon Chop - £19.00
Pineapple, Fried Egg, Skinny Fries, Rocket (GF) (DF)

Classic Chicken Kiev Roulade - £22.95
Garlic & Herb Butter, Pancetta Potato, Tenderstem Broccoli, Crispy Chicken Skin

Slow-Cooked Pork Baby Back Ribs 800g Full Rack - £26.95 | 400g Half Rack - £15.95
Sticky BBQ Sauce, Skinny Fries & Coleslaw (DF)

Minute Sirloin Steak Frites - £22.95
Coleslaw, Skinny Fries, Garlic & Herb Butter, Rocket (GF) (Rare or Well Done)

Pan Seared Salmon Fillet - £24.95
New Potatoes, Garlic & Shallot Fine Beans, Rocket & Hollandaise Sauce (GF)

PICKLED SPROUT BURGER MENU

All burgers are served with its own salad. If you wish to add Chippy Chips or Skinny Fries please ask.

The Indian Burger - £18.95
Grilled Tandoori Chicken Breast, Onion Bhaji, Curried Mayo, Raita, Coriander Naan Bread & Kachumber Salad (GFA)

The Greek Burger - £18.95
Grilled Lamb Patty, Minted Onions, Charred Feta Cheese, Tzatziki, Greek Salad (GFA)

The Yorkshire Burger - £18.95
Grilled Minced Brisket Beef Patty, Streaky Bacon, Mayonnaise, Monterey Jack Cheese, Red Onion Chutney, Coleslaw (GFA)

Seine-et-Marne Burger - £18.95
Pork & Fennel Patty, Grilled French Brie, Cider Pickled Fennel, Brioche Bun, Aioli, Salad Nicoise (GFA)

STONEBAKED SOURDOUGH PIZZAS

Classic Rustic - £14.95
Rich Pizza Sauce, Bocconcini Mozzarella & Fresh Basil (GFA)
Add Pepperoni - £2.95

Truffle Hunting - £15.95
Wild Mushrooms, Truffle Oil, Rocket & Parmesan (GFA)

Middle East - £16.95
Tandoori Chicken, Coriander Yoghurt, Crispy Onions (GFA)

Hawaiian - £16.95
Slow Cooked Ham Hock, Charred Pineapple, Red Onion (GFA)

Dips For Crusts - £1.50
Aioli, Barbecue or Sweet Chilli

PICKLED SPROUT SIDES

Honey-Glazed Carrots - £5.50 (DF) (GF)

Grilled Pancetta & Hispi Cabbage - £5.50 (DF) (GF)

Garlic & Shallot French Beans - £5.50 (GF) (DF)

Parsley & Garlic Buttered New Potatoes - £5.50 (GF)

Chippy Chips - £5.50 (GF) (VE)

Skinny Fries - £5.50 (GF) (VE)

Stonebaked Garlic Pizza - £8.25
Mozzarella, Roast Garlic & Herb Butter (GFA)

House Salad - £5.50
Mixed Leaf, Tomato, Cucumber, Red Onion & Mustard Dressing (DF) (GF)

Greek Salad - £6.50
Olives, Feta, Cucumber, Tomato, Red Onion & Oregano (GF)

Caesar Salad - £6.50
Anchovies, Parmesan, Pancetta, Crispy Baby Gem & Garlic Croutons

Salad Nicoise - £6.50
Boiled Egg, Baby Vine Tomatoes, French Beans, Olives, Baby Potatoes, Anchovies (GF) (DF)

SALADS

Classic Chicken Caesar Salad - £19.95
Garlic & Herb Marinated Chicken, Anchovies, Parmesan, Crispy Pancetta, Baby Gem, Garlic Croutons & Toasted Sourdough (GFA)

Pan Seared Salmon & Prawn Salad - £22.95
Marie Rose, Crisp Baby Gem, Dried Tomato, Pressed Cucumber & Toasted Sourdough (GFA) (DF)

SANDWICHES (SERVED MON-SAT 12PM-6PM)

All Cold Sandwiches Are Served on Thick White or Malt Bloomer Bread with Yorkshire Crisps & Dressed Salad (GFA)

Coronation Chicken - £9.95
Toasted Almonds, Sultanas & Mango Chutney (N)

Rare Roast Sirloin of Beef - £9.95
Beetroot Chutney, Rocket

East Coast Prawns - £9.95
Marie Rose Sauce & Crisp Baby Gem

Yorkshire Cheddar Cheese - £9.95
Tomato & Courgette Chutney

All Hot Sandwiches Are Served with Yorkshire Crisps & Dressed Salad

Dripping Fried Battered Fish Ciabatta - £10.95
Mushy Peas & Tartare Sauce

Croque Monsieur - £10.95
French Grilled Cheese & Ham Sandwich
Add Fried Egg (Croque Madame) - £2.00

Hog Roast Pork Meat Baguette - £10.95
Sage & Onion Stuffing, Apple Sauce & Gravy

Pickled Sprout Club Sandwich - £14.95
Garlic & Herb Marinated Chicken, Streaky Bacon & Egg Mayonnaise

If you have a food allergy or any dietary requirements, please inform a member of staff upon ordering. **DIETARY KEY: (V)** - Vegetarian, **(VE)** - Vegan, **(VEA)** - Vegan Available, **(GF)** - Gluten Free, **(GFA)** - Gluten Free Available, **(DF)** - Dairy Free, **(N)** - Contains Nuts
There will be a 12.5% discretionary service charge added to your bill. 8% will go directly to our team, and 4.5% will go towards the upkeep of our historic building.

Chef's Favourite

The Pickled Sprout

WHITE WINE

| | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|--------|--------|
| Sauvignon Blanc, Ocarina, <i>Chile</i> | £5.75 | £7.50 | £9.75 | £27.00 |
| Pinot Grigio, Ponte, Veneto, <i>Italy</i> | £5.75 | £7.50 | £9.75 | £27.00 |
| Chardonnay, Pocketwatch, <i>Australia</i> | £5.75 | £7.50 | £9.75 | £27.00 |
| Sauvignon Blanc, Marlborough, <i>New Zealand</i> | £6.75 | £8.50 | £10.95 | £32.00 |
| Sancerre, Domaine des Chaintres, Joseph Mellot, Loire, <i>France</i> | £7.95 | £9.95 | £14.50 | £42.00 |
| Chenin Blanc, Kleine Zalze, Stellenbosch, <i>South Africa</i> | | | | £28.00 |
| Rioja Blanco, Finca De Oro, <i>Spain</i> | | | | £29.00 |
| Riesling, Peter & Peter, Mosel, <i>Germany</i> | | | | £30.00 |
| Viognier, Domaine de La Baume, <i>France</i> | | | | £34.00 |
| Grüner Veltliner, Winzer Krems, <i>Austria</i> | | | | £34.00 |
| Vinho Verde, Adega de Moncao, <i>Portugal</i> | | | | £34.00 |
| Picpoul de Pinet, Cuvee Thetis, Languedoc, <i>France</i> | | | | £35.00 |
| Chardonnay, Columbia Winery, Washington, <i>USA</i> | | | | £35.00 |
| Gavi, Terre del Barolo, Piedmont, <i>Italy</i> | | | | £38.00 |
| Macon Blanc, Vigerons des Terres Secretes, Burgundy, <i>France</i> | | | | £38.00 |
| Valdocea Albariño, Rías Baixas, <i>Spain</i> | | | | £39.00 |
| Strofilia 'August' White, Moschofilero Savvatiano, <i>Greece</i> | | | | £39.00 |
| Bacchus, Balfour Liberty's, Kent, <i>England</i> | | | | £40.00 |
| Pinot Gris, Tiki Estate, North Canterbury, <i>New Zealand</i> | | | | £43.00 |
| Pouilly-Fume, Le Tronsec, Joseph Mellot, Loire, <i>France</i> | | | | £45.00 |
| Valles Torrontes, Zuccardi, Mendoza, <i>Argentina</i> | | | | £48.00 |
| Chablis, Gautherin & Filles, Burgundy, <i>France</i> | | | | £50.00 |
| Condrieu 'Les Ravines', Domaine Niero, Rhone, <i>France</i> | | | | £65.00 |
| Chassagne-Montrachet, Louis Jadot, Burgundy, <i>France</i> | | | | £90.00 |
| Meursault, Louis Jadot, Burgundy, <i>France</i> | | | | £90.00 |

MAGNUMS

| | Bottle |
|---|---------|
| Rioja Crianza, Vina Real, <i>Spain</i> | £70.00 |
| Malbec, Vista Flores, Catena, Uco Valley, <i>Argentina</i> | £70.00 |
| Amancaya Malbec-Cabernet Sauvignon, Bodegas Caro, Lafite Rothschild, Mendoza, <i>Argentina</i> , 2018 | £100.00 |

THE PICKLED SPROUT RECOMMENDS

RED WINE

Rioja Reserva, Medievo, Spain

"Aroma of prune, leather and vanilla, complex and well-balanced in the mouth due to its well-polished tannins."

£6.95 - 125ml £8.95 - 175ml £11.50 - 250ml £34.00 - Bottle

WHITE WINE

Sancerre, Domaine des Chaintres, Joseph Mellot, Loire, France

"Aromatic floral aromas of white blossom and grapefruit on the nose; the palate is refreshing and dry."

£7.95 - 125ml £9.95 - 175ml £14.50 - 250ml £42.00 - Bottle

ROSÉ WINE

Whispering Angel, Côtes de Provence Rose, France

"Juicy red fruit nestled cosily amongst some beautiful spice and dried wild herbs."

£7.95 - 125ml £9.95 - 175ml £14.50 - 250ml £42.00 - Bottle

CHAMPAGNE

Taittinger Brut Réserve NV, Reims, France

"Toasty and biscuity on the nose with a good weight of fruit in the mouth."

£11.95 - 125ml £65.00 - Bottle

SPARKLING

| | 125ml | Bottle |
|--|--------|---------|
| Prosecco, Terre del Doge, DOC Extra Dry, <i>Italy</i> | £6.95 | £34.00 |
| Rose Prosecco, Millesimato Brut, Ponte, <i>Italy</i> | £6.95 | £34.00 |
| Taittinger Brut Réserve NV, Reims, <i>France</i> | £11.95 | £65.00 |
| Balfour Leslie's Reserve Gold NV, Kent, <i>England</i> | | £55.00 |
| Taittinger Prestige Rosé NV, <i>France</i> | | £75.00 |
| Veuve Clicquot Yellow Label, Brut NV, Reims, <i>France</i> | | £80.00 |
| Bollinger Special Cuveé, Brut NV, <i>France</i> | | £85.00 |
| Veuve Clicquot Brut Rose Champagne, Reims, <i>France</i> | | £85.00 |
| Laurent Perrier Cuveé Rosé, <i>France</i> | | £100.00 |
| Dom Perignon, <i>France</i> | | £250.00 |

RED WINE

| | 125ml | 175ml | 250ml | Bottle |
|---|-------|-------|--------|---------|
| Merlot, Pays d'Oc, Aimery, <i>France</i> | £5.75 | £7.50 | £9.75 | £27.00 |
| Shiraz, Pocket Watch, NSW, <i>Australia</i> | £5.75 | £7.50 | £9.75 | £27.00 |
| Malbec, Mendoza Valley, <i>Argentina</i> | £5.95 | £7.95 | £10.50 | £30.00 |
| Cabernet Sauvignon, Kleine Zalze, Stellenbosch, <i>South Africa</i> | £6.75 | £8.50 | £10.95 | £32.00 |
| Rioja Reserva, Medievo, <i>Spain</i> | £6.95 | £8.95 | £11.50 | £34.00 |
| Montepulciano d'Abruzzo DOC, Terrabuona, <i>Italy</i> | | | | £30.00 |
| Pinotage, Kleine Zalze, Cellar Selection, <i>South Africa</i> | | | | £30.00 |
| Touriga Nacional, Jardim da Estrela, <i>Portugal</i> | | | | £32.00 |
| Primitivo, Trulli Salento IGP, <i>Italy</i> | | | | £36.00 |
| Cotes du Rhone, Bellerouche, M. Chapoutier, <i>France</i> | | | | £37.00 |
| Chinon, Les Morinieres, Joseph Mellot, <i>France</i> | | | | £40.00 |
| Pinot Noir, Cycles Gladiator, California, <i>USA</i> | | | | £39.00 |
| Fleurie, Maison de la Madriere, Burgundy, <i>France</i> | | | | £40.00 |
| Malbec, Bodegas Caro Aruma, Barons de Rothschild, <i>Argentina</i> | | | | £40.00 |
| Crozes-Hermitage, Domaine Pradelle, Rhone, <i>France</i> | | | | £45.00 |
| Gran Reserva Rioja, CVNE, <i>Spain</i> | | | | £50.00 |
| Barolo, Terre del Barolo, Piedmont, <i>Italy</i> | | | | £55.00 |
| Meerlust Rubicon, Stellenbosch, <i>South Africa</i> | | | | £60.00 |
| Margaux, Domaine Zédé, Bordeaux, <i>France</i> | | | | £70.00 |
| Amarone della Valpolicella Classico DOCG, Mastia, Veneto, <i>Italy</i> | | | | £70.00 |
| Côte-Rôtie, Domaine Niero, Rhone, <i>France</i> | | | | £75.00 |
| Brunello di Montalcino, Bartoli Giusti, Tuscany, <i>Italy</i> | | | | £80.00 |
| Gevrey-Chambertin, Louis Jadot, Burgundy, <i>France</i> | | | | £85.00 |
| Ca'marcanda, Gaja, Tuscany, <i>Italy</i> | | | | £100.00 |
| Château Lagrange, Saint-Julien 3ème Cru Classé, Bordeaux, <i>France</i> | | | | £125.00 |

ROSE WINE

| | 125ml | 175ml | 250ml | Bottle |
|---|-------|-------|--------|--------|
| Zinfandel Rose, Jack & Gina, <i>USA</i> | £5.75 | £7.50 | £9.75 | £27.00 |
| Pinot Grigio Blush, Ponte, <i>Italy</i> | £5.75 | £7.50 | £9.75 | £27.00 |
| Whispering Angel, Côtes de Provence, <i>France</i> | £7.95 | £9.95 | £14.50 | £42.00 |
| Rioja Rose, Medievo, <i>Spain</i> | | | | £28.00 |
| Côtes de Provence Rose, Henri Gaillard, <i>France</i> | | | | £34.00 |