

SUNDAY LUNCH

FROM 12-6

Table snacks	
Maldon oysters, shallot vinegar (3/6)	11 / 22
Dressed Maldon oysters, Tally hot sauce (3)	15
Potato roll, brown butter	5
House sausage, mustard <i>gf</i>	9.5
Starters	
Treacle glazed country ham, rye bread, gherkin <i>gfa</i>	14
Flourish farm tomatoes, smoked aubergine, basil <i>vg gf</i>	12
Beef tartare, duck fat crisps, horseradish cream <i>gf</i>	18
Cured trout, badger flamed beets, cherries <i>gf</i>	14
Taramasalata, potato terrine, soft poached egg	12
Roasts	
<i>All served with; roasties, carrots, cabbage & gravy</i>	
Roast sirloin, Yorkshire pud <i>gfa</i>	28.5
Braised venison shoulder <i>gfa</i>	32
Mushroom pie <i>v</i>	25
Fosse farm chicken <i>gf</i>	24
Add a yorky & gravy	2
Mains	
Cheeseburger <i>gf</i> <i>Add fries - 4</i>	14.5
Fish & chips	19.5
Sides	
Fries <i>gf</i>	6.5
Hand-cut chips <i>vg gf</i>	6.5
Cauliflower cheese <i>v</i>	8
Cyder braised leeks <i>vg</i>	8
Yorkshire pud	2
Puds	
Sticky toffee pudding, vanilla ice cream	11
Cherry pie, cream	10
Guinness cake, custard	12
Neapolitan ice cream, wafer	12
Stichelton blue, Hafod cheddar, malt loaf	14 / 22
<i>gf</i> - gluten free <i>gfa</i> - gluten free available <i>v</i> - vegetarian <i>vg</i> - vegan	

THE

Tallyman

||| CHANCELLOR PASSAGE
CANARY WHARF

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