



Sailloftgreenwich.co.uk



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## SUNDAY MENU

*Half Dozen Oysters, Red Wine & Shallot Vinegar 17*

*Antipasti & Cured Meats, Mediterranean Vegetables, Olives, Roasted Garlic, Laverstoke Mozzarella & Focaccia 19*

*Hummus, Baba Ganoush, Flatbreads, Marinated Mixed Olives, Barrel Aged Feta, Giant Butter Beans (V) 11*

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*Roast Autumn Gold Pumpkin Soup, Coconut Calvados Crème fraiche (vg/df) 6.5*

*Duck Liver Parfait, Plum & Orange Chutney, Toasted Brioche 7*

*Wild Mushrooms On Toast, Tarragon Cream Sauce (v) 7*

*Sesame Oil Confit & Grilled Cauliflower, Truffle & Tahini Sauce, Pickled Turnips (vg) 7*

*Dressed Crab, Seaweed Cracker, Oyster Aioli, Herbs (gf/df) 9.5*

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## SUNDAY ROASTS

*Served With Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Roast Celeriac, Honey Roast Carrots & Parsnips, Butternut Squash Purée, Buttered Kale*

*Roast Sirloin Of Owton's Dry-aged Beef 18.5*

*Roast Usk Vale Turkey Breast 15*

*Cornish Orchards Braised South Coast Pork Belly 16.5*

*Butternut Squash & Feta Wellington (v) 13*

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*Chalcroft Farm Beef Burger, Pulled Ox Cheek, Stilton & Applewood Smoked Cheddar, Russian Sauce, Tomato Relish, Pickle, Triple Cooked Chips 15.5*

*Fuller's Frontier Battered Haddock & Chips, Crushed Peas, Tartare Sauce, Lemon 14.5*

*Spiced Green Lentil Curry, Cauliflower & Spinach, Wild Rice (vg) 10*

*Heritage Beetroot, Laverstoke Buffalo Mozzarella, Orange, Pumpkin Seeds (v) 10*

*Torched Cod, Pickled Tomato Relish, Cavolo Nero, Watercress (gf/df) 20*

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*Bone Marrow & Truffle Mashed Potatoes 4 / Heritage Tomatoes, Olive Oil, Balsamic (vg) 4*

*Roasted Heritage Beetroots (v) 4 / Long Stem Broccoli, Smoked Almonds (v) 4*

*Triple Cooked Chips, Truffle & Parmesan Aioli 5*

*Head Chef, Jacek Zywar*



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan



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## PUDDING MENU

**Arctic Roll of Nutmeg**, *Pumpkin & Cinnamon, Honeycomb & Toasted Golden Pride Sourdough Crumbs* 10

**Blood Orange Savarin Cheesecake**, *Clotted Cream Shortbread, Fuller's Chocolate Ice Cream* 10

**Hop Poached Pear**, *Toasted Almonds, Truffle Maple Syrup & Coconut Ice Cream* 7

**Creamed Coconut Rice** *Banana, Caramelised Coconut (vg)* 7

**Chocolate Brownie Pieces & Fuller's Ice Cream** *Chocolate Brownie Pieces,*

*Fuller's Salted Caramel & Vanilla Ice Creams, Peanut Butter Crispies, Dolche Du Leche Sauce* 7

**Fuller's Ice Cream & Sorbets By Laverstoke Park Farm**

*Vanilla, Raspberry Ripple, Coffee, Vegan Chocolate, Salted Caramel*

*Raspberry Sorbet 2 (Per Scoop)*

### **Cheese Board**

*Black Bomber Snowdonia Cheddar, Blue Monday, Waterloo Brie, Quince Jelly, Crackers, Bread* 9

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## DRINKS MENU

**Arc**, Portugal 50ml 3.35

**Irish Coffee**, 50ml Shot Of Brewer St Espresso, Double Cream, Double Jameson 8.5

### **BREWER ST COFFEE**

**Espresso** 2.1 / **Double Espresso** 2.6 / **Macchiato** 2.35 / **Americano** 2.6

**Mocha** 3.10 / **Latte** 2.85 / **Flat White** 2.85 / **Cappuccino** 2.85 /

**Twinings Breakfast Tea** 2.4 / **Hot Chocolate** 3.1

**Why Not Add A Shot Of Your Favourite Liqueur  
To Your Coffee Or Hot Chocolate**

Amaretto 4.1   Baileys 4.55   Courvoisier VS 3.95

### **TEAPIGS 2.4**

Chamomile Flowers, Darjeeling Earl Grey, Mao Feng Green Tea, Rooibos,  
Super Fruit, Peppermint Leaves, Chai Tea, Lemon & Ginger



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