

# SUNDAY ROAST MENU

2 COURSES - 24.95 • 3 COURSES - 29.95

## STARTERS

### CHEF'S SOUP OF THE DAY (vg\*)

Warm breads & butter

### ARANCINI PEPERONATA

Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers and melting mozzarella with garlic aioli.

### CHICKEN & HAM HOCK TERRINE

Terrine of tender chicken and subtly smoked ham hock, pickles, chutney & toasted sourdough

### SMOKED SALMON & HORSERADISH CRÈME FRAICHE

Pickled shallots, capers, blinis

### CORN RIBS (ngci)

Moroccan spices, fresh lime, red chilli

## SUNDAY ROASTS

All roasts are served with crispy roast potatoes, honey roast carrots, parsnips, tender stem broccoli, Yorkshire pudding & rich gravy.

### SLOW-ROASTED STRIPLOIN OF BEEF

Horseradish sauce, red wine jus

### ½ HERB ROAST CHICKEN

Rich chicken pan gravy

### GAMMON SHANK

Apple sauce, herb gravy

### PANCETTA WRAPPED STUFFED PORK FILLET

Apple sauce, stuffing

### 7oz LAMB RUMP

Mint & red wine sauce

### BEETROOT WELLINGTON (vg)

Mushroom & sage sauce

## DESSERTS

### APPLE & RHUBARB CRUMBLE (vg)

Bramley apples, oat crumble topping, plant-based ice cream

### CHURROS & DIPS (v)

Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip & dulce de leche caramel

### STRAWBERRY & ELDERFLOWER ETON MESS (v)

Strawberries folded with elderflower-infused cream, crushed meringue, and vanilla ice cream, finished with a drizzle of strawberry coulis

### MASCARPONE TIRAMISU

Espresso-soaked sponge and a rich mascarpone cream, finished with a generous dusting of cocoa powder

### ICE CREAM SELECTION (ngci) (vga)

Choose any three scoops from our refreshing ice cream flavours: Chocoholic Heaven, Salted Caramel, Succulent Strawberry & Honeycomb

(vg) Vegan (v) Vegetarian (vg\*) Vegan Optional (gfa) Gluten Free Alternative

\*While we offer dishes created with no gluten containing ingredients (ngci\*), our kitchen handles wheat/gluten, and cross-contamination could still occur.

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.