

# SUNDAY ROAST MENU

## —To Start—

Warm sautéed sweet potato & chorizo salad with balsamic glaze (GF)

Classic prawn cocktail with salad and bread (GF option available)

Soup of the day with Ciabatta (V) (VE) (GF option available)

Warm creamy garlic mushrooms on toasted brioche (V) (GF option available)

Crispy Whitebait with tartar sauce

## —Mains—

Roast Sirloin of Beef with a beef Jus and all the trimmings

Roast chicken supreme, sausage meat stuffing, gravy and all the trimmings

Nut roast with vegetable gravy and all the trimmings (V) (VE)

Pan fried sea bream with a creamy shellfish sauce, crushed potatoes & seasonal vegetables (GF)

(All our roasts come with Yorkshire pudding, roast potatoes, seasonal vegetables & cauliflower cheese)

## —Sweet Treats—

Warm syrup sponge pudding with custard (V)

Crunchy honeycomb ice cream Sunday (GF) (V) (Vegan option available)

Homemade crumble of the day with custard (VE) (V) (GF option available)

Chocolate fondant cake with mixed berries (GF) (V)

(Vegan ice cream & cream options available please ask)

**2 COURSES £18.95**

**3 COURSES £23.95**

**ALL DISHES AVAILABLE HALF SIZE FOR KIDS**

**Key: (GF) Gluten Free (V) Vegetarian (VE) Vegan (DF) Dairy Free**

GF Bread Available Just Ask!