

# SUNDAY ROAST

MAIN COURSE £13.95, 2 COURSES £17.95, 3 COURSES £21.95



## TO START

### CHEFS SOUP OF THE DAY (v)

Freshly baked bread (1, 3, 4, 5)

### PULLED PORK

Apple gel, melba chips (1, 2, 6)

### FISH PATE

lemon dressing, croute (6, 13)

### COUSCOUS SALAD (v)

Grilled vegetables (1, 5, 6)

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## MAINS

### ROAST SIRLOIN OF BEEF

garlic rosemary roasted potatoes, seasonal vegetables, Yorkshire pudding, gravy (1, 3, 4, 5, 6)

### ROAST TENDERLOIN OF PORK

garlic rosemary roasted potatoes, seasonal vegetables, Yorkshire pudding, gravy (1, 3, 4, 5, 6)

### ROAST BREAST OF CHICKEN

garlic rosemary roasted potatoes, seasonal vegetables, Yorkshire pudding, gravy (1, 3, 4, 5, 6)

### PAN FRIED SEABASS

Crushed new potatoes, chives, carrot puree, salsa verde (12)

### VEGETABLE WELLINGTON (v)

(1, 3, 4, 5)

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## TO FINISH

### OREO CHEESECAKE

Vanilla ice cream (1, 4, 5)

### LEMON & BERRY POSSET

Vegan shortbread

### SELECTION OF BRITISH CHEESE & BISCUITS (£3.00 SUPPLEMENT)

(1, 4, 5)

### TRIO OF ROSSI'S ICE CREAM

(4)

#### FOOD ALLERGIES & INTOLERANCES:

*Before you order your food and drinks please speak to our staff if you would like to know about our ingredients we cannot guarantee that any food or beverage item sold is free from traces of allergens*

#### Allergen Key:

1 - Gluten, 2 - Soya, 3 - Lupin, 4 - Milk, 5 - Eggs, 6 - Sulphur Dioxide, 7 - Mustard, 8 - Sesame, 9 - Peanuts, 10 - Nuts, 11 - Crustaceans, 12 - Fish, 13 - Molluscs, 14 - Celery