

HUTCHESONS

CITY GRILL

SUNDAY ROAST MENU 2020

2 COURSES £20 // 3 COURSES £24

SUNDAYS 12-5 // A LA CARTE MENU AVAILABLE ALL DAY

APPETIZERS

THAI CURED SALMON (gjf)

Bean sprout, pickled vegetable & peanut salad

HAM HOUGH TERRINE

Bramley apple & toasted crouton

SOUP DU JOUR (v)

Bread & rock salted butter

BARREL AGED FETA & COMPRESSED WATERMELON (v)

Gem lettuce, toasted pine nuts, basil

TRADITIONAL SUNDAY ROAST

SIRLOIN OF BORDERS BEEF

SERVED WITH HOMEMADE YORKSHIRE PUDDING, ROOT VEGETABLES, DUCK FAT ROAST POTATOES FINISHED WITH BEEF DRIPPING GRAVY.

DESSERTS

STICKY TOFFEE PUDDING (v)

Confit apple, barley malt ice cream & butterscotch sauce

MANGO & COCONUT CHEESECAKE (vg)

Mango sorbet (VG and GF options available)

CRÈME BRÛLÉE (v)

Passionfruit madeleines

SELECTION OF THE FINEST CHEESE (£3 Supp)

Grapes, truffle honey & assorted biscuits

BREED // Grass Fed Black Angus & Limousin COUNTRY // 100% Scotch Beef AGED // 35 day dry-aged

35 DAY DRY-AGED ROAST RUMP OF SCOTCH BEEF FOR TWO

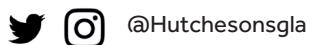
served with all the roast trimmings

£45 FOR 2 COURSE // £55 FOR 3 COURSES

SIDES

HAND CUT CHIPS(v) (gf)	4	GARLIC SAUTÉED MUSHROOMS(v) (gf)	4	ROAST CAULIFLOWER CHEESE	4
ROCKET, PARMESAN SALAD(gf)	4	WARM BREAD LOAF(v)	5	MACARONI & CHEESE	4
SEASONAL GREENS(v) (gf)	4	GORDAL OLIVES(v) (gf)	4	TOMATO, OLIVE OIL, ROCKSALT(v) (gf)	4

HUTCHESONS CITY GRILL ARE PROUD MEMBERS OF THE SCOTCH BEEF CLUB



(v) Denotes vegetarian dishes. (gf) Denotes gluten free dishes. (vg) Denotes vegan dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the staff. Prices are inclusive of VAT.