



COCKTAILS
STEAKS

Sunday Roast Menu

SERVED SUNDAY 12-6PM (BASED ON 2 SHARING)

ROAST SIRLOIN OF BEEF – 2 COURSES £30PP 3 COURSES £35PP

CHATEAUBRIAND – 2 COURSES £45PP 3 COURSES £50PP

TOMAHAWK – 2 COURSES £55PP 3 COURSES £60PP

STARTERS

SOUP OF THE DAY {GFA} {V}
FRESH BREAD &
PARSLEY BUTTER

ROASTED BEETROOT CARPACCIO {GF}
GOATS CHEESE MOUSSE, GRAPES, APPLE,
CANDIED WALNUTS, PORT & BALSAMIC REDUCTION

PULLED BEEF CROQUETTES
SMOKED PAPRIKA & GARLIC AIOLI,
PICKLED RED ONION & ROCKET SALAD

CHICKEN LIVER PARFAIT {GFA}
SPICED PEAR & ORANGE CHUTNEY,
TOASTED SOURDOUGH, DRESSED ROCKET

MAINS

ROAST SIRLOIN OF BEEF

500G CHATEAUBRIAND

1KG TOMAHAWK

ALL SERVED WITH HOMEMADE YORKSHIRE PUDDINGS, PULLED BEEF MAC AND CHEESE, DUCK FAT ROASTIES, MARKET VEG AND RED WINE JUS

SAUCES & BUTTERS 3 EACH

PEPPER SAUCE | RED WINE JUS | GARLIC BUTTER | BUTCHERS SAUCE | DIANE SAUCE | HIGHLAND PARK WHISKY SAUCE

DESSERTS

STICKY TOFFEE PUDDING
SALTED CARAMEL SAUCE,
VANILLA ICE CREAM, HONEYCOMB

CHEESECAKE OF THE DAY
ASK FOR TODAY'S FLAVOUR

SELECTION OF PORRELLI ICE CREAM {GF}
ASK FOR OUR FLAVOURS

SIDES

HONEY GLAZED CARROTS 5

ONION RINGS 5

CORN RIBS WITH CHILLI HONEY {GFA} 5

CHILLI & GARLIC TENDERSTEM BROCCOLI 5

CREAMED SPINACH & PARMESAN 5

LOBSTER 13 PER 100G

{V} VEGETARIAN | {VE} VEGAN | {GF} GLUTEN FREE | {N} NUTS

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES. OUR SOURDOUGH BREAD IS MADE IN AN ENVIRONMENT WHERE THERE MAY BE TRACES OF NUTS.