



COCKTAILS  
STEAKS

# Sunday Roast Menu

SERVED SUNDAY 12-6PM

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 {CFA} {V}  
FRESH BREAD & PARSLEY BUTTER

SWEET PEA AND MINT RAVIOLI {V} {VC}  
ASPARAGUS, PEA PUREE AND ROCKET

HAM HOUGH TERRINE {CFA}  
LILLIBUT CAPER  
WITH TOASTED SOURDOUGH AND PICCALILLI

HAGGIS BON BONS  
ROAST GARLIC MASH, PICKLED TURNIP  
WITH PEPPERCORN SAUCE

## MAINS

ROAST SIRLOIN OF BEEF

500G CHATEAUBRIAND (BASED ON 2 SHARING)

1KG TOMAHAWK (BASED ON 2 SHARING)

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 {CF}  
ASK FOR OUR FLAVOURS

## SIDES

HAND CUT CHIPS {V} 5  
SKINNY FRIES {V} 5  
ADD TRUFFLE & PARMESAN 2

ROAST GARLIC MASH 5  
HONEY GLAZED CARROTS 5.50  
GARLIC MUSHROOMS {V} 5.50  
ONION RINGS 5.50

CORN RIBS WITH CHILLI HONEY {CFA} 5.50  
CHILLI & GARLIC TENDERSTEM BROCCOLI 5.50  
MAC & CHEESE WITH CRISPY ONIONS {V} 6.50  
SEASONAL MIXED VEGETABLES {V} 5.50  
CAESAR SALAD {V} 6  
BABY GEM LETTUCE, CROUTONS AND CAESAR DRESSING  
CHILLI GARLIC KING PRAWNS 10

{V} VEGETARIAN | {VE} VEGAN | {CF} 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.