



COCKTAILS  
STEAKS

# Sunday Roast Menu

SERVED SUNDAY 12-6PM

ROAST SIRLOIN OF BEEF – 2 COURSES £32PP 3 COURSES £37PP

CHATEAUBRIAND – 2 COURSES £48PP 3 COURSES £53PP

TOMAHAWK – 2 COURSES £58PP 3 COURSES £63PP

## STARTERS

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

**CHICKEN LIVER PATE** {CFA}  
SPICED APRICOT AND APPLE CHUTNEY,  
TOASTED SOURDOUGH

**HONEY WHIPPED GOATS CHEESE** {V}  
ROAST BEETS, TOASTED WALNUTS, SOURDOUGH CROSTINI,  
PORT VINAIGRETE

**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,  
DUCK FAT ROASTIES, MARKET VEG AND RED WINE JUS

## SAUCES & BUTTERS 3.50 EACH

PEPPER SAUCE | RED WINE JUS | GARLIC BUTTER | BUTCHERS SAUCE | DIANE SAUCE | HIGHLAND PARK WHISKY SAUCE | CAFE DE PARIS | BLUE CHEESE

## 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 6

GARLIC MUSHROOMS {V} 6

ONION RINGS 6

CORN RIBS WITH CHILLI HONEY {CFA} 6

CHILLI & GARLIC TENDERSTEM BROCCOLI 6

TRUFFLE MAC & CHEESE  
WITH CRISPY ONIONS {V} 7.50

SEASONAL MIXED VEGETABLES {V} 6

CAESAR SALAD {V} 6  
BABY GEM LETTUCE, CROUTONS  
AND CAESAR DRESSING

CHILLI GARLIC KING PRAWNS 10

LOBSTER – MARKET PRICE

{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.