



SUNDAY ROAST

MENU

STARTERS

SOUP OF THE DAY 8.5

Served with warm crusty ciabatta

HALLOUMI CHIPS 9.5

With roasted pecan nuts and honey

**PORTOBELLO MUSHROOM &
CRISPY BACON CROSTINI 10**

**GREEK MEATBALLS IN
TOMATO SAUCE 10**

CRISPY WHITEBAIT 9.5

**TRIO OF BUFFALO MOZZARELLA, AVOCADO
AND VINE TOMATO SALAD 11**

FOR LITTLE PEOPLE

SAME EXCEPTIONAL QUALITY, JUST LESS QUANTITY

KIDS ROAST DINNER 17.50

With choice of beef, lamb, or turkey. Served with mixed greens, roast potatoes, parsnips, carrots, Yorkshire Pudding, Chefs Famous Gravy

HOUSE CHICKEN NUGGETS 16

With gourmet chunky chips and peas

MAIN COURSES

ROAST GALLOWAY SIRLOIN 27

Prime beef Sirloin 30 Days Aged

ROAST TURKEY 21

Perfectly moist, juicy and lean!

ROAST SUFFOLK LEG OF LAMB 24

Mouth-watering flavour and tenderness

THE QUEEN'S MIXED ROAST 27

Choice of Beef, Lamb & Turkey

SEARED PEPPERED MEDALLION OF FILLET STEAK 32

MEDITERRANEAN CHICKEN SUPREME WITH SMOKED BACON, OLIVES & TOMATO CONCASSE 23

ALL ROASTS SERVED WITH SEASONAL GREENS, ROAST POTATOES,
PARSNIPS, CARROTS, STUFFING, YORKSHIRE PUDDING AND
CHEF'S FAMOUS GRAVY

VEGGIE ROAST

GOATS CHEESE, CHESTNUTS AND KALE WELLINGTON 21

Seasonal greens, roast potatoes, parsnips, carrots, stuffing, Yorkshire pudding, gravy

STEAK from JOSPER

PRIME FILLET STEAK 42

SIRLOIN STEAK 34

RIBEYE STEAK 34

SIDE DISHES 5
one included with each steak

Gourmet chunky chips
Peas and Caramelised onions
Green Beans and Broccoli

Crushed New Potatoes
White rice
Portobello Mushrooms

FISH

SEARED SALMON FILLET 21

With prawns and lime jus

SEA BASS FILLETS 24

Delicate, moist, firm, tender, mild flavour