

ROASTED SUNDAYS

Two or three course set menu 22 / 26

From 12 until close

All roasts served traditionally garnished

APERITIFS

Porn Star Martini 11.95

Strawberry Daiquiri 11.95

Mojito 11.95

Prosecco Passaparola, Italy 9 125ml

Biscardo Prosecco Rose 9 125ml

Pierre Mignons Grand Reserve 14 125ml

Kir Royale 11.95

Pink Fizz 11.95

Bloody Mary 11.95

TO BEGIN

Sweet potato soup
coconut & chilli oil

Parma ham
celeriac remoulade, sourdough bread

Atlantic prawn & avocado cocktail
Marie Rose sauce

Creamy garlic wild mushrooms
toasted sourdough, fresh truffles

THE MAIN SHOW

Roast sirloin of Herefordshire beef
garlic & rosemary

Roast corn-fed chicken breast
olive oil & thyme

Roast leg of Welsh lamb
oregano & garlic

Roast belly of pork
with crackling

Mediterranean sea bass
summer vegetables, olives, capers, baby potatoes, basil oil

Atlantic prawn Caesar salad
baby gem salad, shaved Parmesan cheese, garlic croutons

Soul Street mixed roast
beef, lamb & chicken (10 extra Supplement)

Vegan nut roast
tomato sauce

FOR THE TABLE

Marinated olives 5

Basket of baguette 5

Sage stuffing (v) 5

Cauliflower cheese 6

A SWEET FINISH

Warm chocolate fondant
with vanilla ice cream

Sticky toffee pudding
toffee sauce, vanilla ice cream

Vanilla cheesecake
with fruit compote

Selection of ice cream
vanilla or cookies & cream

Selection of sorbet (vg)
mango or lemon