

# 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*

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 14.5% compulsory service and entertainment charge will be added to your bill, with thanks.