

ROASTED SUNDAYS

Two or three course set menu 22 / 26
From 12 until close
All roasts served traditionally garnished

APERITIFS

Porn Star Martini 12

Strawberry Daiquiri 12

Prosecco Brut, Italy 8 125ml

Prosecco Brut Rose, Italy 9 125ml

Kir Royale 12

Aperol Spritz 10

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 charge will be added to your bill, with thanks.

