

# ROASTED SUNDAYS

Two or three course set menu 26 / 29  
From 12 until close  
All roasts served traditionally garnished

## APERITIFS

**Porn Star Martini** 13

**Strawberry Daiquiri** 13

**Prosecco Brut, Italy** 8 <sup>125ml</sup>

**Prosecco Brut Rose, Italy** 9 <sup>125ml</sup>

**Raspberry Mojito** 13

**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)** 3

**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.