THE SHORE
GRILL & FISH HOUSE

SUNDAY ROAST MENU

2 COURSES - 23.95 • 3 COURSES - 28.95

STARTERS

HAGGIS NEEPS & TATTIES
Savoury haggis served with creamy mashed tatties and earthy mashed neeps Golden beef & Chianti croquettes. Rich, melt-in-your-mouth, beef wrapped in a delicate crunch. Served on a carrot purée, finished with garlic aioli and pea shoots

FRITTO MISTO
Tempura squid, tempura vegetables, frisée lettuce, spring onions, red chillies, sweet chilli dressing

CHICKEN, COCONUT AND LEMONGRASS SOUP
A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger & kaffir lime leaves

CHICKEN & HAM HOCK TERRINE
Terrine of tender chicken & subtly smoked ham hock, pressed for depth of flavour & sliced thick. Served with pickles, chutney & toasted sourdough

TWICE BAKED CHEESE SOUFFLÉ (V)
Light, airy & enriched with mature Cheddar & Gruyère, baked twice for a perfectly risen, velvety finish. Served with Pomodoro sauce and roast cherry tomatoes

BEETROOT TART (VG)
Warm beetroot tart, houmous, frisée lettuce, candy beetroot and herb oil

VEGETABLE & RED LENTIL SOUP (VG)
A blend of seasonal vegetables & red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs & crusty bread

SMOKED SALMON (GFA) +£4.00
Finely sliced smoked salmon served with lemon, capers, dill crème fraîche & sourdough toast

SUNDAY ROASTS

All roasts are served with crispy roast potatoes, honey roast carrots, parsnips, tender stem broccoli, Yorkshire pudding & rich gravy.

SLOW-ROASTED STRIPLOIN OF BEEF
Horseradish sauce, red wine jus

½ HERB ROAST CHICKEN
Rich chicken pan gravy

GAMMON SHANK
Apple sauce, herb gravy

PANCETTA WRAPPED STUFFED PORK FILLET
Apple sauce, stuffing

BEETROOT WELLINGTON (VG)
Mushroom & sage sauce

DESSERTS

DARK CHOCOLATE CAKE (v)
Caramel custard, honeycomb crumb, chocolate sauce

CHOCOLATE & CARAMEL CHEESE CAKE (v)(gfa)
A rich, plant-based chocolate & caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream

CHURROS AND DIPS (v)
Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip, and dulce caramel

APPLE CRUMBLE CHEESECAKE (v)
Biscuit base cheesecake with an apple crumble twist, served with sweet crumble and apple gel

STICKY TOFFEE PUDDING (v)
Rich caramel sauce, vanilla ice cream

CRANACHAN (v)
A delightful, creamy parfait of whipped cream, honey, fresh raspberries, and nutty toasted oatmeal

CHEESEBOARD (v) +£5.00
Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear & wine chutney

ICE CREAMS (v) & SORBETS (vg)(ngcl*)
Choose any three scoops from our refreshing ice cream or sorbet.

ICE CREAMS: chocoholic heaven, salted caramel, succulent strawberry, honeycomb

SORBETS: strawberry & Champagne, raspberry, lemon

SIDES

£4.50 EACH
or 3 FOR £12.00

HONEY-ROAST PARSNIPS & CARROTS (v)
Thyme, sea salt, honey glaze

CAULIFLOWER CHEESE (v)
Mature cheddar, truffle crumb

BRAISED RED CABBAGE (vg)
Apple, star anise, red wine vinegar

PIGS IN BLANKETS
Chipolatas, smoked bacon, sage

BUTTERED GREENS (v)(vga)
Seasonal kale / tender stem, garlic, lemon

DUCK-FAT ROAST POTATOES
Extra portion, rosemary, sea salt

(vg) Vegan (v) Vegetarian (vg*) Vegan Optional (gfa) Gluten Free Alternative

**While we offer dishes created with no gluten containing ingredients (ngci*), our kitchen handles wheat/gluten, and cross-contamination could still occur. If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will*