



# SUNDAY ROAST MENU

2 COURSES - 23.95 • 3 COURSES - 28.95

## STARTERS

### CHEF'S SOUP OF THE DAY <sup>(vg\*)</sup>

*Warm breads & butter*

### HAGGIS NEEPS AND TATTIES

*Savoury haggis served with creamy mashed  
tatties and earthy mashed neeps.*

### ARANCINI PEPERONATA

*Crispy, breaded Italian rice balls  
stuffed with a savory mixture of  
stewed red peppers and melting  
mozzarella with garlic aioli.*

### SMOKED SALMON & HORSERADISH CRÈME FRAICHE

*Pickled shallots, capers, blinis*

### CORN RIBS <sup>(ngci)</sup>

*Moroccan spices, fresh lime, red chilli*

## 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 <sup>(vg)</sup>

*Mushroom & sage sauce*

## DESSERTS

### APPLE & RHUBARB CRUMBLE <sup>(vg)</sup>

*Bramley apples, oat crumble topping,  
plant-based ice cream*

### CRANACHAN <sup>(v)</sup>

*delightful, creamy parfait of  
whipped cream honey, fresh raspberries,  
and nutty toasted oatmeal*

### ICE CREAM SELECTION <sup>(ngci) (vga)</sup>

*Choose any three scoops from  
our refreshing ice cream flavours:*

*Chocoholic Heaven,  
Salted Caramel,  
Succulent Strawberry  
& Honeycomb*

### CHURROS & DIPS <sup>(v)</sup>

*Warm, freshly fried churros dusted with  
cinnamon sugar, served with strawberry sauce,  
rich chocolate dip & dulce de leche caramel*

### MASCARPONE TIRAMISU

*Espresso-soaked sponge and a rich  
mascarpone cream, finished with a  
generous dusting of cocoa powder*

**(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 be added to your bill.*