

Sunday Roast

All our Roasts are served in a classic English style, with roasties, veg and yorkies to delight you, topped with an uncompromisingly slow-cooked gravy that ties it all together.

Sides

Roasties with red wine gravy or veggie gravy on the side - £4

Yorkies 3 in the portion with the same gravy option as the potatoes above - £4

Cauliflower Cheese - £4

French Fries - £3

Kalahari Fries with herbed, soft cooked onion mayo - £4

Sunday Roasts on Sourdough -

Any of our roasts served on a roll with buttered kale, maple roasted carrot and parsnip and gravy mayo.

£8.50

Starter

Bloody Mary - £8.2

Start your Sunday right - a spicy Horseradish Bloody Mary

Mains

Beer Can Chicken - £16.5

Beer steaming in the heart of the bird while it is roasting ensures the meat stays tender while the outside crisps up nicely

Slow-Cooked Beef Brisket - £16.9

As slow as you like, this 4 ½ hour slow-cooked brisket will melt in your mouth

Slow-Cooked Pork Belly - £16.5

Slow cooked to ensure maximum succulence

Highland Veg Roast - £15.5 (V)

Red lentils, bulgur wheat and shredded mushrooms, lathered in garlic and onion veggie gravy *Vegan available on request.*

Safari Cashew Baklawa

Filo pastry Baklawa squares with cashew nuts

Served with vanilla ice cream- £4.50



