

George PAYNE

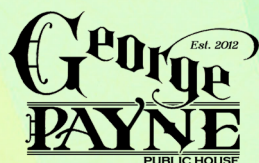
Est. 2012

PUBLIC HOUSE



SUNDAY MENU





SUNDAY ROASTS

All roasts served with seasonal greens, garlic & herb roast potatoes, sticky red cabbage, squash puree, maple glazed carrots, Yorkshire pudding and proper stock pot gravy

MEAT

Crispy Pork Belly

Slow cooked pork belly with crisp crackling and fresh apple puree (**ngcio**) £19

Sirloin of Beef

Carved sirloin of beef roasted with Dijon mustard, cracked pepper and fresh herbs (**ngcio**) £21

Roast Chicken Supreme

French trimmed chicken supreme roasted with lemon, thyme and garlic (**ngcio**) £19

Roasted Leg of Lamb

Boned and rolled leg of lamb with garlic, rosemary and fresh mint (**ngcio**) £20

Trio of Meats Roast

Sirloin beef, crispy pork belly and roast chicken, served with all the trimmings (**ngcio**) £25

Sunday Roast Sandwich

Choice of roast beef, pork, chicken or lamb in a floured bap with roast potatoes, stuffing and gravy (**ngcio**) £14

VEGGIE & VEGAN

Wellington of the Day

Our changing seasonal wellington, served with all the Sunday trimmings and gravy (**v**) £18

Mediterranean Vegetable Loaf

Roasted aubergine, courgette, peppers and tomato with basil and roasted vegetable gravy (**vg**)(**ngcio**) £18

KIDS

Mini Roast — £10

Choice of chicken, beef, lamb, pork, wellington or loaf (**ngcio**)(**vgo**)(**vo**)

SIDES

Cauliflower Cheese — £6

Cauliflower baked in cheddar cheese sauce (**v**)(**ngci**)

Pigs in Blankets — £6

Chipolatas wrapped in streaky bacon

Pork & Apple Stuffing — £6

Roasted pork & apple stuffing balls, homemade apple puree

Triple Cooked Chips — £5

Add cheese £1.50 (**vgo**)(**ngcio**)

v= vegetarian , **vg**= vegan, **vgo**= vegan option, **ngci**= non gluten containing ingredients
ngcio= non gluten containing ingredient option