

SUNDAY ROAST SET MENU

2 COURSES 14,95 – 3 COURSES 17,50 (12noon – 6pm)

STARTER

VEGETARIAN CAKE

Deep fried vegetarian cake served with caramelized onion, balsamic reduction & mix-leaves

LOADED POTATOES SKINS

With mex-mix cheese, smoked turkey bacon and sour cream

DEEP FRIED SQUID

Breadcrumbs squid sautéed in garlic, lemon and parsley with tartare sauce

SPICY MEATBALLS TOSTADAS

Homemade meatballs in garlic, chilli and tomato sauce with toasted tortillas

MAIN COURSE

ROAST CORN FED CHICKEN SUPREME

Served with seasonal vegetables, roast potatoes, Yorkshire pudding & veal jus

ROAST SCOTTISH RIB OF BEEF

Served with seasonal vegetables, roast potatoes, Yorkshire pudding & veal jus

ROAST ENGLISH RUMP OF LAMB

Served with seasonal vegetables, roast potatoes, Yorkshire pudding & veal jus

PAN ROASTED SALMON SUPREME

Served with crushed new potatoes, chopped tomato salad & sweet chilli reduction

DESSERT

CHOCOLATE MOUSSE

Dark chocolate mousse

TIRAMISU

Savoardi biscuits, coffee & mascarpone

CRÈME CARAMEL

Traditional set vanilla pod custard with dark caramel and cream