

THE CONNAUGHT SUNDAY ROAST

RUM OF THE MONTH

DOUBLE KING OF PRUSSIA SPICED CORNISH
RUM WITH PINEAPPLE & COCONUT JUICE
£9.50

BLOODY MARY

DOUBLE ERISTOFF VODKA, TOMATO JUICE,
CELERY, TOBASCO, WORCESTERSHIRE SAUCE,
CELEERY SALT, PEPPER £9.50

ROASTS

PAN ROASTED SUPREME OF CHICKEN, WHITE WINE, THYME & LEMON, CHICKEN GRAVY	£18
SLOW COOKED PRESSED PORK BELLY, CRISPY CRACKLING, BURNT APPLE PUREE	£19
SUSSEX LEG OF LAMB, GARLIC & ROSEMARY	£20
SLOW ROASTED RUMP OF BEEF, CRACKED BLACK PEPPER	£19
WILD MUSHROOM & ASPARAGUS SHORTCRUST PIE, IN A CREAMY WHITE WINE SAUCE v	£18
VEGAN WELLINGTON, WINTER SQUASH, SAGE, SPINACH & CHESTNUT vG	£18
THREE MEATS, PORK BELLY, ROAST CHICKEN & ROAST BEEF	£23
CHILDRENS ROAST, SMALLER PORTION OF ROASTS EXCLUDING THREE MEATS & SHORTCRUST PIE	£10

OUR ROASTS COME WITH GARLIC & ROSEMARY ROAST POTATOES, THYME & MAPLE GLAZED CARROTS & PARSNIPS, BRAISED RED CABBAGE, SWEDE MASH, SEASONAL GREENS, YORKSHIRE PUDDING & GRAVY

ROAST BAP

ROAST CHICKEN, PORK BELLY, LAMB OR BEEF IN A FLOURED BAP	£10
GARLIC & ROSEMARY ROAST POTATOES, RICH MEAT GRAVY & BRAISED RED CABBAGE ON THE SIDE	

SIDES

BAKED "RAREBIT" CAULIFLOWER & BROCCOLI CHEESE v	£6
MARMITE & THYME ROAST POTATOES vG	£5
CUMBERLAND PIGS IN BLANKETS, RICH MEAT GRAVY	£6

DESSERTS

MILLIONAIRES CHOCOLATE TORTE, FRENCH VANILLA GELATO, CHOCOLATE SOIL v	£8
PEANUT BUTTER MOUSSE, SALTED CARAMEL SAUCE, PEANUT BRITTLE vG	£8
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, CLOTTED CREAM GELATO, SESAME TUILLE v	£8
GELATO, CLOTTED CREAM, AMARENA CHERRY, HONEYCOMB, VEGAN VANILLA	1 SCOOP £3 / 2 SCOOP £5

All our food is prepared in a kitchen where nuts are present, we also use sesame & gluten. All other allergens are present & our menu descriptions do not include all ingredients if you have a food allergy, please let us know before ordering.

(V) Vegetarian (VG) Vegan friendly