

THE CONNAUGHT SUNDAY ROAST

COCKTAIL SPECIAL

GINGERBREAD ESPRESSO MARTINI
£10

BLOODY MARY

50ml ERISTOFF VODKA, TOMATO JUICE, CELERY
TOBASCO, WORCESTERSHIRE SAUCE, SALT,
PEPPER £9.50

ROASTS

PAN ROASTED SUPREME OF CHICKEN, WHITE WINE, THYME & LEMON, CHICKEN GRAVY	£16
SLOW COOKED PRESSED PORK BELLY, CRISPY CRACKLING, BURNT APPLE PUREE	£17
BRAISED WHOLE LAMB SHANK, GARLIC & ROSEMARY	£19
SLOW ROASTED RUMP OF BEEF, CRACKED BLACK PEPPER	£17
VEGAN SQUASH, SPINACH & FETA PIE, TOMATO BASED SAUCE, SEARED MEDITERRANEAN VEGETABLES VG	£16
VEGGIE WELLINGTON, WILD MUSHROOM, GOATS CHEESE & HAZELNUT V	£16
THREE MEATS, PORK BELLY, ROAST CHICKEN & ROAST BEEF	£21
CHILDRENS ROAST, SMALLER PORTION OF ROASTS EXCLUDING THREE MEATS, LAMB SHANK & VEGAN PIE	£10

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

SIDES

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

DESSERTS

CHOCOLATE & ORANGE BRIOCHE BREAD & BUTTER PUDDING, BAILEYS CUSTARD V	£7
APPLE, PEAR & BERRY CRUMBLE, VEGAN BLACKBERRY GELATO VG GF	£7
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, CLOTTED CREAM GELATO V	£7
CHEESEBOARD, SELECTION OF CHEESES, TOMATO CHUTNEY, MARINATED FIGS, MILLERS DAMSEL CRACKERS	£11
GELATO, CLOTTED CREAM, AMARENA CHERRY, HONEYCOMB, VEGAN BLACKBERRY GF	1 SCOOP £3 / 2 SCOOP £5

All tips are retained by our team members. 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 (GF) Gluten Free