

## Sunday Roasts at the Connaught



### Roasts

Roast turkey breast, port & cranberry sauce **14.50**

Slow roast pork belly, burnt apple puree, crackling **15.50**

Pepper crusted roast rump of beef **(served med – rare) 16.00**

Slow braised minted lamb shank **18.00**

Butternut squash, red pepper & cheddar wellington **(vg) 14.50**

Wild mushroom, chestnut & cranberry filo parcel **(vg) 14.50**

Three meats: pork belly, roast chicken & beef rump **19.00**

Our roasts come with garlic & rosemary roast potatoes, thyme roasted carrots, purple sprouting broccoli, golden beetroot, parsnip puree, slow braised red cabbage, Yorkshire pudding & gravy

### Desserts

Pear, apple & almond crumble, custard **(v) 6.50**

Sticky toffee pudding, toffee sauce, vanilla ice cream **(vg) 7.00**

Chocolate & hazelnut brownie, chocolate soil, honeycombe ice cream, chocolate sauce **(v) 6.50**

### Food service times

Sun 12 – 6

### Sides

Baked cauliflower cheese, crispy parsnips **(v) 4.50**

Pigs in blankets (x4) Gravy **4.50**

Sage, onion & apricot stuffing balls **3.50**

Marmite & thyme roast potatoes **(v) 3.50**

### Childrens menu

Half portions of any roast excluding lamb shank & three meats **8.50**

### Sunday night quiz

8pm, booking highly recommended

All tips are retained by our team members. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts are present, we also use sesame and gluten. All other allergens are present and 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**