

# THE OLD MARKET ASSEMBLY

All our Sunday roasts are made using the freshest, tastiest, locally sourced ingredients Bristol and the South West has to offer. Our meat is always free-range high-welfare and ethically farmed

# Sunday Menu

## Starters

Marinated Gordal Olives (vg, gf) 4.5

Focaccia w/ olive oil & balsamic (vg) 5.5

## Roasts

*All our roasts are served with crispy roast potatoes, seasonal greens, roast veg, red cabbage, celeriac puree and meat/vegan gravy (& a Yorkshire pudding, if non-vegan)*

28-day Aged, pasture-fed topside of Beef (gfo) 20

18-hour slow cooked shoulder of Lamb (gfo) 21

18-hour slow cooked Pork Belly, served with crackling (gfo) 18.5

Wellington Pearl barley, spiced celeriac & squash (vg) 16.5  
*Add Yorkshire pudding (v) 1.5*

Nut Roast (vg, n) hazelnuts, walnuts & borlotti beans roast 16.5  
*Add Yorkshire pudding (v) 1.5*

Kids' Roasts Beef, pork, or vegan (as above) 10

Cauli Cheese (v) Roast-cauliflower and in a rich vintage cheddar sauce 6

Vegan & gluten-free Cauli-Cheese (vg, gf) Roast-cauliflower in vegan cheese sauce 6

Pork Sausage Stuffing sausage, rosemary & apricots stuffing 6

## Desserts

Vanilla Panna Cotta w/ spiced pumpkin coulis and black sesame 6

Sticky Toffee Pudding (vgo) served w/toffee sauce & vanilla ice cream 7

Granny Gothard's award winning Devonshire ice cream (vgo) 3 per scoop  
*Vanilla (vgo) / Raspberry Sorbet / Coffee /Chocolate/ Honeycomb*

*If you have any allergies, dietary requirements or menu enquiries, please ask a member of staff and we'll do our best to accommodate. All items are subject to availability.*

vg – Vegan, v – Vegetarian, gfo – Gluten Free Option, vgo – Vegan option, n - contains nuts