



# Sunday Roasts

Served every last Sunday of the month 12.00-15.30

Add a Starter £7.00 --- Add a Dessert £5.00 --- Childs roast £9.95

## To Start

### Soup of the Day **V,Ve GFO**

Homemade seasonal soup served with warm ciabatta and Curworthy butter. (C,D,G)

### Brewdog Buffalo Fried Chicken Wings **GF**

Crisp chicken wings glazed in BrewDog buffalo sauce, finished with celery and Blue Cheese dipping sauce. (D,E,C)

### Rosemary and Garlic Baked Camembert **GFO V**

Baked Camembert with toasted ciabatta. (E,SD,G)

### Gotland Gin Cured Salmon **GFO**

House cured salmon using local Gotland Gin and finished with a tonic gel, toasted ciabatta, pickled lemon and dill oil. (SD,G,F, Mu)

### Slow Braised Beef Croquettes

Slowly braised beef shredded croquettes served on a bed of rocket and horseradish cream. (C,D,G,SD)

## Mains

All our mains come with roast potatoes, seasonal vegetables, Yorkshire pudding and cauliflower cheese.

A mixed meat roast is available for an additional £2.00

### Roast Corner Topside of Westcountry Beef **GFO**

Accompanied by a rich red wine jus. (G, D, SD, MU, C, E)

£17.95

### Slow Roast Loin of Pork **GFO**

Paired with sage and onion stuffing, pork crackling and a smooth creamy cider sauce. (G, D, SD, C, E)

£16.95

### Homemade Nut Roast **Ve**

Homemade, rich mixed nut roast served with a vegetable jus. (N, P, G, C)

£16.95

## Desserts

Please see the board or ask your server for details.

**GF - Gluten-free | GFO - Gluten-free option | V - Vegetarian | Ve - Vegan**

C - Celery | Cr - Crustaceans | D - Dairy | E - Eggs | F - Fish | G - Gluten | L - Lupin | Mol - Molluscs  
Mu - Mustard | N - Nuts | P - Peanuts | S - Sesame | So - Soya | SD - Sulphites

