

ROAST SUNDAYS

ROASTS

British bred roast beef sirloin 26
served with house-made gravy, Dutch carrots, broccolini, peas,
beef fat-roasted potatoes and Yorkshire pudding
*add pigs in blankets for an extra \$2

Roast leg of lamb 26
served with house-made gravy, Dutch carrots, broccolini, peas,
beef fat-roasted potatoes and Yorkshire pudding
*add pigs in blankets for an extra \$2

Free range roast chicken 26
served with house-made gravy, stuffing, Dutch carrots, broccolini, peas,
beef fat-roasted potatoes and Yorkshire pudding
*add pigs in blankets for an extra \$2

Roasted field mushroom with rice and cranberries 23
served with house-made vegetable gravy, Dutch carrots, broccolini,
peas, roast potatoes and Yorkshire pudding (V)

Blue eye cod 27
Oven roasted fillet served with an asparagus, pea and cos leaf salad

*Complimentary condiments available:
- gravy, hot English, Dijon, seeded mustard, horseradish, apple sauce

SIDES

Cauliflower and cheese 6

Cabbage and bacon 6

SPIRITED DESSERTS 12

Sherry Trifle
Oloroso sherry soaked sponge with fresh raspberries, orange, custard,
whipped cream, and berry coulis

Bread & Butter Pudding
Served with Bacardi Fuego spiced custard and vanilla ice-cream

Warm Sticky Toffee Pudding
Served with vanilla ice-cream and Dewar's Whisky butterscotch sauce

Cheese Board 22
Selection of cheeses with quince, lavosh and muscatels
*add two glasses of port for an additional \$18