

ROAST SUNDAYS

SUNDAY ROAST

British bred roast beef sirloin 26
served with house-made gravy, Dutch carrots, broccolini, peas
beef fat-roasted potatoes and Yorkshire pudding

Free range roast chicken 26
served with house-made gravy, stuffing, Dutch carrots, broccolini,
peas, beef fat-roasted potatoes and Yorkshire pudding

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

Winter Eton Mess
Bombay Gin macerated stone fruit, crushed meringue, whipped cream,
pomegranate and Pimm's Cup syrup

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

Open from 12pm every Sunday -
bookings available at www.thedukeofclarence.com