

# 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 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)

**Salmon fillet** 26  
Oven roasted fillet served on a warm salad of asparagus, leeks,  
zucchini, mint and dill

\*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

Open from 12pm every Sunday -  
bookings available at [www.thedukeofclarence.com](http://www.thedukeofclarence.com)