

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 free range chicken 26
served with Dutch carrots, broccolini, peas, beef fat-roasted potatoes,
Yorkshire pudding, and apple sauce
*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

Lemon tart
House made lemon tart served with gin macerated strawberries

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

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

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.thedukeofclarenc.com