

# SUNDAY MENU

## STARTERS

Olives | 7

Korean pork bites | 10

Soup of the Day | 10

Scotch egg | 9

Gambas | 15

Heritage tomato salad | 11

Mark's Bakery bread & Netherend butter | 6

## ROASTS

*During the Summer Months all our Sunday Meats are cooked by open fire & smoke on our outside parrilla grill.*

Slow cooked Hereford Angus rump cap | 28

Free range Tamworth porchetta | 27

Half roast chicken | 25

Wood fired whole sea bream | 26

Roasted beetroot & butternut squash, balsamic onion tart | 22

*Served with Mediterranean garnish (garlic thyme pink fir potatoes Mediterranean roasted vegetables heritage tomato and rocket salad, charred tender stem broccoli) or traditional garnish (yorkshire pudding, mixed greens, cavalo nero, carrots, cauliflower cheese)*

## SIDES

Maple roast vegetables | 6

Roast potatoes | 6

Rocket, tomato & parmesan salad | 6

## PUDDINGS

Lemon posset | 9

Eton mess | 9

Sticky toffee pudding,  
anilla ice cream | 9

Cheeseboard (selection of 3)  
and glass of port | 15



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