

Sunday Menu

SMALL PLATES & STARTERS

Sourdough bread , balsamic vinegar & oil (pb) or butter (v)	4.25
Nocellara olives (pb) (gif)	3.75
Mini chorizo & aioli (gif)	6.75
Hot smoked trout , beetroot salad, horseradish & rosemary cream	11
Crispy fish tacos , fried capers, lemon aioli, pickled red onions & parsley oil	8.25
Warm salad of tenderstem broccoli , crispy shallots & smoked paprika aioli (pb)	8
Whipped feta, baked courgette , marinated tomato, mint, basil & pine nut pesto, lemon pangrattato (pb) (gif)	10
Summer tart with mozzarella , caramelised onion, tomato salsa & basil (v)	10.25

TO SHARE

Whole baked Camembert with rosemary & garlic, sourdough bread	17.75
Butchers board - Tandoori chicken skewers, mini chorizos with aioli, sticky pork belly bites, chicken liver pâté, cured meats, pickles, balsamic onions, olives, sourdough & flat bread	23.5

SUNDAY ROASTS

Our roasts are served with roasted potatoes, fine green beans, sautéed leeks, broccoli, lemon & thyme roasted carrots, a Yorkshire pudding & rich red wine gravy

Roast sirloin of beef with roasted shallot & horseradish cream	20.75
Roast pork with apple sauce	17.5
Roast chicken with pork, sage & apricot stuffing & bread sauce	19.5
Roast mushroom & cashew nut Wellington with vegan gravy (pb)*	17.5
Pigs in blankets with rosemary, honey & mustard	4
Pork, apricot & sage stuffing	3.75
Yorkshire pudding (v)	1

MAINS

All of our burgers are served in a New York glazed bun, with a side of Koffmann's chips & crunchy slaw

Beef burger , Cheddar cheese, tomato salsa, pickle, baby gem & burger sauce	16
Grilled chicken burger , guacamole, tomato & baby gem	18
Battered haddock fillet , chips, peas & tartare sauce (gif)	18.5
Twice cooked lamb shoulder , tabbouleh salad, griddled courgettes & salsa verde	20.25
Roasted miso aubergine on a Israeli couscous , roasted pepper & courgette salad with tomato, chilli, spring onion & pomegranate salsa (pb)	15.5
Caesar salad , baby gem, Parmesan, sourdough croutons, capers, free-range egg & Caesar dressing <i>Add chicken supreme 6.5 (gif) / salmon supreme 8.5 (gif)</i>	12.5
Poached salmon, heritage tomato salad , caper berries, black olives & tapenade dressing (gif)	21

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

*Not served with Yorkshire pudding. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

SIDES

Chips with Parmesan & truffle oil (v) (gif)	4.75
Koffmann's chips (pb) (gif)	4.5
Charred sprouting broccoli , garlic yoghurt dressing, pine nuts (v) (gif)	5.25
Chicory, rocket, radicchio & watercress salad with wholegrain mustard & balsamic dressing (pb) (gif)	5

PUDDINGS

Sticky toffee pudding , clotted cream & toffee sauce (v) (gif)	8
Churros , hot chocolate sauce & cinnamon (v)	7.75
Ice cream (v) & sorbet selection (pb) Please ask for today's options	(scoop) 2.25
Tart Tatin , salted caramel sauce & vanilla mascarpone (v)	9.5
Lemon posset , marinated strawberry & mint salsa with vanilla shortbread (v)	8.5
Chocolate brownie , vanilla ice cream & raspberry coulis (v) (gif)	9

Coming up

AT THE ROUNDHOUSE

MONDAY QUIZ NIGHT

Every Monday from 8pm. £2 pp entry, first prize £100 bar tab

EASTER WEEKEND

Friday 7th - Monday 10th April. Starting on Good Friday with live music, and heading into the weekend with Bloody Marys, Roasts and good vibes on Sunday and Monday.

STAR WARS QUIZ

Thursday 4th of May, from 8pm. In a pub not very far away...we are doing a Star Wars Quiz!

CORONATION WEEKEND

Friday 5th - Sunday 7th May. Friday 5th May live music with Elliott Hinton. New Terrace launch on Saturday 6th May, with BBQ, outdoor bars and Tap Take Over. Finishing strong on Sunday 7th May with Roasts and live music from 8pm.

Use **City Club** to view calorie information
and to order from your table



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