



L18

SUNDAY ROAST

ALLERGEN INFORMATION

We operate a kitchen and bar area where all of the major 14 allergens could be present. Without prejudice, it is your responsibility to notify our servers if you have any allergies or intolerances.

Contains nuts (n); Vegan (vg); Vegetarian (v); Gluten Free (gf)



SUNDAY ROAST

Two course: £26 (Starter & Main)

WHILST YOU WAIT...

Warm homemade bread and butter, sea salt (v) - £4.5

Olives (vg, gf) - £4 | Smoked almonds (v, n) - £4 | Honey mustard chipolatas - £6

STARTER

Cold smoked salmon, whipped goats' cheese, thyme honey, pickled beetroot, lemon, dill, herb oil, sourdough cracker

Mini chicken tikka skewers, sumac red onions, mango chutney, yoghurt and mint dressing, mooli salad and a chapati

Pan fried scallops, charred sweetcorn puree, nduja butter (gf) - £4 supp.

Roast butternut squash and red onion, silky hummus, pickled radish, dukkah, crispy sage (vg, gf, n)

ROASTS

Roast free-range chicken supreme, pork and caramelised leek stuffing and Yorkshire pudding (gf available)

28-day aged roast rump of beef and Yorkshire pudding (gf available)

Field mushroom, butter bean and mixed nut roast (vg, gf)

Served with roast potatoes, maple syrup and thyme roasted carrots, broccoli, kale, served with meat (gf) or vegetable gravy (gf)

MAINS

Lamb rump with buttery colcannon mash, peas and pancetta, mint flavoured gravy (gf) - £5 supp.

Black lentil and vegetable dahl, spinach, coconut with a chapati (vg, gf available)

SIDES / EXTRAS

The Watering Can's famous truffle cauliflower cheese (v, gf) - £6

Roast potatoes (vg, gf) - £4 | Creamy colcannon mash (v, gf) - £4.5

Yorkshire pudding (v) - £2 | Meat or veg gravy (vg, gf available) - £4