

A decorative border featuring various winter and spring plants, including pink and red flowers, green leaves, and clusters of red berries, set against a light blue background.

Est
**THE
WATERING
CAN**
L18

Festive Sunday Roast

Set-Menu

WELCOME

Hi there, thanks for joining us at The Watering Can. We hope that you have a great lunch with us today!

Our famous Festive Sunday roast – just as good as ya Ma’s — maybe even better.

Hearty, homemade, and piled high with proper trimmings. Slow-roasted meats, golden spuds, giant Yorkies, and rich gravy – all served up in our cosy garden hideaway.. All with a festive twist!

Pull up a chair, relax, tuck in, and make Sunday your favourite day of the week.

Festive Sunday Lunch

Set Menu: 3 courses & welcome drink - £42 | 2 courses & welcome drink - £36

SHARING SNACKS

Homemade Artisan bread, hand rolled crackers, garlic herb butter (v)(n) - 4.75

Gordal olives (vg) - 4.5 | Hot honey cashews (v)(n) - 4.5

WELCOME DRINK

Glass of rosé prosecco | Bottle of lager

STARTERS

Chrimbo Wings

Crispy chicken wings in a cranberry glazed, with orange zest mayonnaise

Celeriac Remoulade

Celeriac remoulade with pickled pear, raisins, toasted walnuts & herb oil, sourdough crispbread (vg)(n)

Festive Fondue

Festive cheese & IPA fondue, sourdough crispbreads & homemade pickles (v)

Chef recommends

Salmon Beetroot Gravalax

Beetroot cured Scottish salmon with pickled cucumber, dill crème fraiche & pomegranate. Served with sourdough crispbreads (gfo)

ROASTS

Norfolk Black turkey breast and cranberry and sage stuffing (gfo)

Salt-aged Hereford beef rump (gfo)

Chestnut and cranberry roast (vg)(gf)(n)

all served with roast potatoes (vg)(gf), Yorkshire pudding (v)*, maple glazed carrots (vg)(gf), roasted brussel sprouts (vg)(gf), meat (gf) or vegetable gravy (vg)(gf)

*please let us know if you would like a Yorkshire pudding (v) with the nut roast

EXTRAS

Roast potatoes (vg)(gf) - 4.5 | Yorkshire pudding (v) - 2 | Maple & thyme glazed heritage carrots (vg)(gf) - 4

Pigs in Blankets - 8 | Truffle cauliflower cheese (v)(gf) - 9

Roasted buttered sprouts w/ pancetta (gf) - 4.75

Meat gravy (gf) / Vegetable gravy (vg)(gf) - 4 / 2.5

DESSERTS

Baileys Tiramisu (v)

Clementine posset with cranberry jam (v)(gf)

Vegan festive crumble with vegan custard (vg)(gf)

ALLERGENS

Items are prepared in a kitchen where all of the major food allergen groups are present. As such we can not 100% guarantee our food will be free from allergens. Please inform your server if you have any allergies, or, intolerances.

Key: (v) Vegetarian | (vg) Vegan | (n) contains nuts | (gf) gluten friendly | (gfo) gluten friendly option available