

Est
**THE
WATERING
CAN**

L18

Sunday Lunch



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

Our famous Sunday roast — as good as ya Ma's, maybe even better.
Slow-roasted meats, golden spuds, giant Yorkies, seasonal veg and rich gravy.
Proper Sunday food, served in our cosy garden hideaway.

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

Our Produce and Suppliers

We care deeply about the food that we source and prepare for you. We spend a considerable amount of time and effort to source local, seasonal, artisan, higher welfare, sustainable and free range products wherever possible.

Our meats are premium, award-winning products, that are exclusively selected from higher welfare UK farms, ensuring traceability and exceptional quality.

Sunday Lunch

3 courses - £36 | 2 courses - £28

NIBBLES

Gordal Olives (vg)(gf) - 4.5 | Hot Honey Cashews (v)(n) - 4

STARTERS

Homemade Scotch Egg

Pork, Stornoway black pudding, soft-boiled egg, piccalilli & mustard mayo

Herby Hummus

Sumac onions, roast sweet potato, dukkah, pomegranate & crispbread (vg)(n)

Fancy Prawn Cocktail

Chef recommends

King prawns, Marie Rose sauce, gem lettuce, tomato & chilli salsa, coriander (gf) - £3 supplement

Bistro Salad

Chicory, pear, candied walnuts, blue cheese & light French dressing (n)

Scottish Smoked Salmon & Goat's Cheese

Whipped goat's cheese, salt-baked beetroot, dill oil & crispbread (gfo)(n) - £4 supplement

ROASTS

Choose from...

Salt-aged Hereford beef rump | **Chicken Supreme** | **Wild mushroom & hazelnut roast** (vg)(n)

or,

Limited availability

Welsh Lamb Rump

8oz roast lamb rump, served pink with rich mint gravy - £8 supplement

SERVED WITH

Roast potatoes (vg)(gf), Yorkshire pudding* (v), maple glazed carrots (vg)(gf), seasonal greens (vg)(gf)

*please let us know if you would like a Yorkshire pudding (v) with the nut roast. All roasts can be (gf) by removing the Yorkshire pudding.

SIDES

Roast potatoes (vg)(gf) - 4.5 | Maple & Thyme glazed heritage carrots (vg)(gf) - 4

Guest Favourite

Truffle cauliflower cheese (to share) (v)(gf) - 9 | Yorkshire pudding (v) - 2

Rich red wine gravy (gf) - 4 | Vegetable gravy (vg)(gf) - 3

DESSERT

Lemon possett with berry compote & shortbread (gfo)

Sticky toffee pudding with caramel sauce & custard (v)

Plum cobbler with custard (vg)(gf)

All items are prepared in a kitchen where all of the major food allergens are present. We can not 100% guarantee that your food will be free from allergens. Please inform your server if you have any allergies.

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