

# Sunday Roast Menu

(Please kindly inform your server of any food allergies, before placing an order.)

## Starter

£6.00

Chef's soup of the day. (V, Df, Gf)

Bacon and mustard arancini, sauerkraut.

Warm beetroot and orange salad. (Gf, Df, Vg)

Prawn and queenies nest, soy aioli.

## Main Course

£25.00

Roast prime ribeye of Manx beef, or Roast leg of lamb, or

Lemon & herb chicken breast.

All served with homemade Yorkshire pudding, rosemary & thyme roasted potatoes, jus. (Gf available)

*Roast sharing platter for 2 people for £55.00 (includes all three meats & sides listed above, all the side dishes listed below, and unlimited Chef's homemade gravy.)*

Pan-fried cod, creamed spinach, Hasselback new potatoes, lemon-infused velouté.  
(Gf available)

Roasted butternut and sweet potato stack, cauliflower and chickpea purée,  
Hasselback new potatoes and garden vegetables. (V)

(All main courses are served with sweet carrots, broccoli and cauliflower cheese, buttered seasonal vegetables)

## Pudding

£7.00

Chocolate chip set cheesecake, chocolate drizzle.

Malva pudding with Cape Malay custard.

Vanilla ice cream, berries, Limoncello slider. (Gf, Df, Vg)

Assorted Manx cheese & crackers, fresh grapes, fruit chutney.  
(Gf crackers available)

## Allergens

For further information regarding ingredients used in any of these dishes, please ask your server.

Service charge not included. All prices include VAT.