

ROASTED SUNDAYS

Two or three course set menu 29 / 34

From 12 until close

All roasts served traditionally garnished

APERITIFS

Porn Star Martini 12

Strawberry Daiquiri 12

Aperol Spritz 10

Prosecco, Il Caggio, Italy 8 125ml

Prosecco Spumante Rose 9 125ml

Gremillet Brut Champagne 15 125ml

Kir Royale 12

Pink Fizz 12

Bloody Mary 12

TO BEGIN

Sweet potato soup

coconut & chilli oil

Severn & Wye oak smoked salmon

capers & shallots

Parma ham

celeriac remoulade, sourdough bread

Atlantic prawn & avocado cocktail

Marie Rose sauce

Avocado vinaigrette

avocado, salad, house vinaigrette

Griddled spiced tiger prawns

*chilli, tomato, green mango jam
(10 extra Supplement)*

THE MAIN SHOW

Roast sirloin of Herefordshire beef

garlic & rosemary

Roast corn-fed chicken breast

olive oil & thyme

Roast leg of Welsh lamb

oregano & garlic

Vegan nut roast

tomato sauce

Soul Street mixed roast

beef, lamb & chicken (10 extra Supplement)

Mediterranean sea bass

summer vegetables, olives, capers, baby potatoes, basil oil

Atlantic prawn Caesar salad

baby gem salad, shaved Parmesan cheese, garlic croutons

Spaghetti lobster

*tomato & chilli sauce, heritage tomatoes, herbs & chilli oil
(15 extra Supplement)*

FOR THE TABLE

Marinated olives 5

Basket of baguette 5

Sage stuffing (v) 5

Cauliflower cheese 6

**Selection of classic British cakes from the trolley,
served with organic pouring cream.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 14.5% compulsory service and entertainment charge will be added to your bill, with thanks.