

SUNDAY MENU

NIBBLES

Freshly Baked Bread 5® Mixed Unpitted Italian Olives 5 @ @

Marinated Anchovies 5 @ pickled fennel, Aleppo pepper, olive oil

SMALL PLATES

Today's Soup

bread & butter - see our blackboard

Burrata

charred peach, mint, white balsamic, olive oil 10 ♥ @

Jumbo Prawn Cocktail

giant king prawn, cold water prawns, marie rose mayo, lemon, brown bread & butter 16 @

Manchego Croquettes

saffron & roast garlic aioli 9 @

Sea Bass Ceviche

sour cream, lime, chilli, sweet potato 11 @

BIG PLATES

All our roasts are served with seasonal vegetables & Yorkshire pudding

Radford's of Sleights **Topside of Roast Beef**

roast potatoes, mash, Yorkshire pudding, gravy (served pink) 21 ⊚

Mixed Plate Roast

topside of beef, roast loin of pork, mash, Yorkshire pudding, roast potatoes, crackling 22 @

Radford's of Sleights **Roast Loin of Pork**

roast potatoes, mash, stuffing, Yorkshire pudding, crackling 20.5 ⊚

Market Fish of the Day

see our blackboard

Children's Roast Beef or Pork

mash, roast potatoes, Yorkshire pudding, vegetables, gravy 11.5 ⊚

Roast Chicken Supreme

roast potatoes, mash, Yorkshire pudding, gravy 20.5 ⊚

Mushroom, Gruyère & **Cashew Nut Roast**

Yorkshire pudding, mushroom gravy, mash, roast potatoes 18 ♥®

SIDES

Truffle Mac & Cheese 6 ®

Triple Cooked Chips 5

French Fries 4.2 @

Yorkshire Pudding & Gravy 3

House Salad 5 @ @

Truffle & Parmesan Fries 6.75

Herbed New Potatoes 4.75 @ @

Sunday Vegetables of the Day 4.75 @ @



Executive Chef Alex Perkins











