

# **SUNDAY MENU**

# **NIBBLES**

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

Pickled Anchovies 5 ®

# **SMALL PLATES**

#### Today's Soup

bread & butter - see our blackboard

#### **Beetroot Burrata**

heritage beetroot salad, buratta, pistachio dukkah, mint 10 ⊗ ⊗ ⊚

#### Jumbo Prawn Cocktail

giant king prawn, cold water prawns, marie rose mayonnaise, lemon, brown bread & butter **16** ⊜

#### **Iberico & Manchego Croquettes**

paprika 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) **20.5** ⊚

#### **Mixed Plate Roast**

topside of beef, roast loin of pork, mash, Yorkshire pudding, roast potatoes, crackling **21.5** ⊚

## Radford's of Sleights Roast Loin of Pork

roast potatoes, mash, stuffing, Yorkshire pudding, crackling **20** ⊚

## Market Fish of the Day

see our blackboard

# Children's Roast Beef or Pork

mash, roast potatoes, Yorkshire pudding, vegetables, gravy **11** ⊚

# Roast Chicken Supreme

roast potatoes, mash, Yorkshire pudding, gravy **20** @

## Mushroom, Gruyère & Cashew Nut Roast

Yorkshire pudding, mushroom gravy, mash, roast potatoes **17.5 ② ③** 

# **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 4.2 @ @

Sunday Vegetables of the Day ⊗ ®

see our blackboard



**Executive Chef Alex Perkins**