

# BOTTOMLESS SUNDAY ROAST

1-Course: £25 | 2-Course: £30  
choose a roast, main or burger and a starter or dessert with unlimited  
Prosecco, Merlot, Pinot Grigio or Bloody Marys

<b>Firsts</b>	<b>SOUP OF THE DAY (ve*) (gf*)</b> crusty bread & butter	6
	<b>DRESSED SMOKED SALMON (gf*)</b> pickled mooli salad, ponzu dressing & warmed bread	8
	<b>PÂTÉ DE CAMPAGNE (gf*)</b> cold pork & bacon pâté, red onion chutney & crostini	7
	<b>BUFFALO CHICKEN WINGS or CAULIFLOWER WINGS</b> with garlic & herb sour cream & your choice of sauce: salt & pepper, siracha sauce or honeyed BBQ	7

<b>Seconds</b>	<b>WILD MUSHROOM &amp; TARRAGON TAGLIATELLE (v)</b> rich, creamy tarragon & white wine sauce <b>add chicken for 1.50</b>	14.5
	<b>CATCH OF THE DAY FISH &amp; CHIPS</b> served with chunky skin on chips, mushy or garden peas & tartar sauce	14.5
	<b>VEGAN SWEET POTATO SHEPHERD'S PIE (ve) (gf)</b> hearty veggie lentil pie & seasonal greens	13.5

<b>Burgers</b>	<i>Served on broiche/vegan brioche style buns, fries &amp; burger dipping sauce on the side</i>	
	<b>SPH STACK</b> 2 x 4oz patties with crispy bacon, Monterey Jack cheese, baby gem lettuce, tomato, red onion & burger relish	14
	<b>CRISPY BUTTERMILK CHICKEN</b> marinated chicken breast & crispy southern coating, gem lettuce, honey & mustard slaw	15
	<b>GOURMET BEEF BURGER</b> roasted flat mushrooms & blue cheese & onion ring	14.5
	<b>SPICY CHICKPEA &amp; SWEET POTATO (ve)</b> spicy chickpea & sweet potato patties served with grilled red peppers & relish	14

<b>Roasts</b>	<i>All our roasts are served with roast potatoes, seasonal vegetables, homemade Yorkshire pudding &amp; lashing of our red wine gravy.</i>	
	<b>BEEF STRIPLOIN (gf*)</b>	14
	<b>CORN FED CHICKEN SUPREME (gf*)</b>	13
	<b>ROASTED VEGETABLE PITHIVIER (ve)</b>	12

<b>Sides</b>	<b>CAULIFLOWER CHEESE (v), PIGS IN BLANKETS, ROAST POTATOES (ve) (gf)</b>	3.5
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<b>Thirds</b>	<b>LOADED CHURROS (ve) (gf)</b> warm, cinnamon sugar, salted caramel ice-cream, chocolate sauce & mini marshmallow	7
	<b>APPLE &amp; BLACKBERRY CRUMBLE (v) (ve*)</b> with a choice of custard or clotted cream ice cream	7
	<b>LEMON TART (v)</b> winter berries & pouring cream	7
	<b>VEGAN CHOCOLATE &amp; CARAMEL TORTE (ve) (gf)</b> raspberry sorbet	7
	<b>WARM CHOCOLATE BROWNIE (v)</b> vanilla ice-cream, milk & white chocolate sauces	7
	<b>ENGLISH CHEESE SELECTION (v) (gf*)</b> crackers, quince jelly & grapes	7.5
	<b>ICE CREAM &amp; SORBET SELECTION (v) (ve*) (gf)</b> 3 scoops of ice cream & sorbets - ask server for flavours	5

<b>Sharers</b>	<b>VEGETARIAN PLATTER (ve) (gf)</b> sweet chilli hummus, roasted bell peppers, marinated mushrooms, grilled artichokes, sweet & sour beets, salt & pepper cauliflower wings, balsamic onions, oil & dukkha & pitta bread	14
	<b>PLOUGHMAN'S PLATTER</b> warm scotch egg, pork pie, ham, mature cheddar, blue stilton, celery sticks, apple slices and Branston pickle, warm toasted sourdough	15
	<b>CAMEMBERT PLATTER (gf*)</b> baked camembert served with crostini and onion chutney, topped with your choice of: crushed pecans & honey (gf) (v), garlic & rosemary (gf) (ve) or crispy bacon (gf)	14
	<b>BAKERS BASKET (gf*) (ve)</b> warm bread selection, extra virgin olive oil & balsamic vinegar & marinated olives	7

## FOR THE LITTLE ONES

2-Courses + Drink: £10  
includes drink, roast & dessert

<b>Drinks</b>	<b>COCA-COLA, DIET COKE OR LEMONADE</b>
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<b>Mains</b>	<b>MINI ROAST</b> choose from Beef (gf*), Chicken (gf*) or Veggie (v)
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<b>Desserts</b>	<b>MIXED ICE CREAM SUNDAE (v) (ve*) (gf*)</b> w/ chocolate or raspberry sauce
	<b>MINI DUNKIN DOUGHNUTS (v)</b> w/ hot chocolate

1. Bottomless brunch is time-limited to 2 hours & commences from the time of your booking. 2. You may order 2 or 3 dishes and choose from 125ml glass of Prosecco or a cocktail from the selected menu. i. Your drink will be replaced once it has been finished. ii. Price is per person and drinks cannot be shared. Drinking to excess will not be permitted and any participants are required to drink responsibly at all times. 3. Management reserved the right to withdraw this offer at any time and without prior notice and we reserved the right to refuse to alcohol to any participant at any time without notice. 4. Alcohol served to over 18's only proof of ID may be required. 5. Service times may vary by business & are subject to licensing restrictions. 6. Booking bottomless sitting is required 24hrs in advance, a deposit is required to hold a table with us at £10 per person for groups over 4 guests. Your table time begins at the time of your booking for 2 hours only. 7. For groups of 8 guests and over we ask all to pre-order the food in advance from the menu and we require the final pre-orders no later than 48 hours prior to your event. Please always inform your server of any allergies or intolerance before your placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens on request, however we are unable to provide the information on other allergens. A discretionary optional service charge of 10 % will be added to your bill. All above prices are included of VAT. (v): vegetarian (ve): vegan (gf): gluten free (\*): option available.