

# SUNDAY MENU

THIS IS AN EXAMPLE



## STARTERS

<b>CHEF'S SOUP OF THE DAY</b> CRUSTY BREAD	<b>7.50</b>
<b>BANG BANG CAULIFLOWER</b> TEXAN CORN SALSA (VG)	<b>8.50</b>
<b>WHOLE BAKED CAMEBERT TO SHARE</b> WARM CRUSTY BREAD, ONION JAM, ISLE OF WIGHT TOMATOES	<b>18.00</b>
<b>SATAY BEEF SKEWERS</b> RAW 'SLAW, PEANUT DRESSING	<b>9.75</b>

## PROPER PLATED ROASTS

SERVED WITH YORKSHIRE PUDDING, BRAISED RED CABBAGE, ROASTED CARROTS, CELERIAC, GREEN VEG MEDLEY, ROASTIES, PORK & APRICOT STUFFING, PROPER GRAVY

<b>PORCHETTA</b> SAGE & FENNEL ROLLED PORK BELLY	<b>23.50</b>
<b>CHICKEN SUPREME</b> BONE ON	<b>22.50</b>
<b>SIRLOIN OF BEEF</b>	<b>24.50</b>
<b>MORROCAN NUT ROAST</b> (V) (VGO)	<b>18.75</b>

## SHARING BOARD (MINIMUM TWO PEOPLE)

EVERYTHING YOU GET FROM A 'PROPER ROAST' PLUS CAULIFLOWER CHEESE AND UNLIMITED ROASTIES & GRAVY

<b>ALL THREE MEATS</b>	<b>27.50<sup>PP</sup></b>
<b>1kg CÔTE DE BOEUF FOR TWO</b> BONE ON	<b>75.00</b>

## NOT A ROAST

<b>TTW BURGER</b> PRIME BEEF PATTY, LETTUCE, HOUSE PICKLES, AGED CHEDDAR, BACON JAM, 'SLAW, THIN-CUT FRIES	<b>18.50</b>
<b>PIE OF THE DAY</b> BUTTERY MASH, SEASONAL VEG, PROPER GRAVY	<b>18.50</b>
<b>ALE BATTERED FISH &amp; CHIPS</b> THICK-CUT FRIES, MUSHY PEAS, TARTAR SAUCE	<b>18.50</b>
<b>ADD</b>   CHIP SHOP CURRY SAUCE - 2.00	
<b>THAI RED CURRY</b> CHICKEN BREAST, STEAMED RICE	<b>18.75</b>
<b>ROASTED BUTTERNUT SQUASH ROSTII</b> FOREST MUSHROOMS, KALE, CONFIT GARLIC SAUCE (V)(VGO)	<b>19.50</b>

## SUNDAY EXTRAS

<b>CAULIFLOWER CHEESE</b> - 5.00
<b>YORKSHIRE PUDDING</b> - 2.00
<b>PORK &amp; APRICOT STUFFING</b> - 4.00

V = VEGETARIAN | VG = VEGAN | PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS. WE ARE HAPPY TO ASSIST WITH ANY QUERIES REGARDING ALLERGENS IN OUR DISHES.

EVERY DISH CAN BE MADE GLUTEN FREE UPON REQUEST - PLEASE INFORM YOUR SERVER UPON ORDERING | SMALLER PORTIONS CAN ALSO BE MADE FOR SMALLER APPETITES, PLEASE ASK YOUR SERVER