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# SUNDAY ROAST MENU

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Serving from 12pm-6pm every Sunday

2 courses £24.95  
OR 3 courses £28.95

## To Start

**Broccoli & Cranborne Blue Soup GF V** *with fresh crusty bread* £7

**Chicken Liver & Smoked Bacon Pate GF** *with sourdough toast and tomato and Nigella Seed chutney* £8

**Haddock, Goats Cheese & Herb Fishcake,** *zesty lemon & garlic mayonnaise, dressed mixed leaves* £10

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## The Main Event

**Wood Fired ½ Chicken GF** *with sage, apricot and onion stuffing, cranberry sauce, garlic and thyme roast potatoes, seasonal Sopley vegetables and pan gravy* £18.75

**Grass Fed Irish Beef GF** *with Yorkshire pudding, horseradish, seasonal Sopley vegetables, garlic and thyme roast potatoes and pan gravy* £18.95

**Slow Roasted Pork Belly GF** *with rich apple and cinnamon sauce, garlic and thyme roast potatoes and Sopley seasonal vegetables* £18.75

**Roasted Butternut Squash & Cajun Roulade**  
*with spicy tomato sauce* £16

**Fillet of Scottish Salmon** *with mushroom, samphire and cream veloute* £18.75

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## To Finish

**Apple & Caramel Crumble V** *with berry custard* £8

**Chocolate Fudge Brownie GF V** *with dark chocolate sauce* £8

**Sticky Toffee Pudding V** *with vanilla double cream* £7.50

**Selection of Ice Creams GF** £6

### **A Little Extra...**

Sopley cauliflower cheese £5

Pig in blankets £6

Extra Sopley veg £4.50

Braised red cabbage £4

Yorkshire pudding £1

Extra gravy £1.50

For the children we can  
halve the portion size  
and the price of anything  
on this menu