

SUNDAY SERVICE BRUNCH

THE ROAST 24
2 courses 28.5 / 3 courses 33
Sun from 12pm - until it's gone

STARTERS

PORK & BLACK PUDDING SCOTCH EGG

piccalilli, watercress

CRISPY FRIED BRUSSELS SPROUTS *Gf*

smoked maple syrup, toasted almonds, chilli flakes

SOUP OF THE DAY *GfA*

Ciabatta, salted butter

THE ROAST

Chef's choice of local butcher meat - Gluten Free available

ROAST POTATOES

CAULIFLOWER CHEESE

YORKSHIRE PUDDING

CARROTS & BROCCOLI

BRAISED RED CABBAGE

RED WINE GRAVY

TO FINISH

DARK CHOCOLATE & DUNDEE MARMALADE

BREAD & BUTTER PUDDING

demerara crust, crème fraîche

GREEN APPLE & ELDERFLOWER PANNA COTTA *GfA*

green apple compote, cider apple jelly, fresh apple, cinnamon shortbread

STICKY TOFFEE PUDDING

toffee butter sauce, vanilla ice cream

SELECTION OF ICE CREAM & SORBET *GfA*

choice of 3 scoops : ask your server for today's flavours

*Gf - Gluten Free GfA - Gluten Free Option Available
Please inform your server if you have any allergies or dietary requirements*