

Alternative Sundays

ALTERNATIVE AND EXPERIMENTAL SEASONAL MENUS,
INSPIRED BY THE GREAT SUNDAY ROAST

SESAME COATED RUMP OF BEEF

BLACK TREACLE AND MARMITE GLAZE

OR

UMAMI - COTTAGE PIE

CRISPY FRIED SOY MINCE + CARROT AND SHALLOT
MUSHROOM INFUSED SOY REDUCTION
TOPPED WITH POTATO AND YEAST CRUMB

SEASONAL BEETS + HARISSA

OVEN ROASTED BEETS + SPICED HARISSA

SPRING GREENS

SEASONAL SPRING GREENS + CRISPY LEEKS

CHARRED GEM

CHARRED BABY GEM + CHIVE OIL + TOASTED SEED CRUMB

TAHINI CAULIFLOWER GRATAN

A RICH TAHINI SAUCE + GRATED PARMEZAN

BABY NEW POTATOES + WILD GARLIC

ROASTED SEASONAL POTATOES + WILD GARLIC OIL + CHIVE

GOATS CHEESE BEIGNETS

DEEP FRIED UNTIL GOLDEN + TOPPED WITH
WILD MUSHROOM POWDER

PAN SAUCE

SOY INFUSED BEEF PAN SAUCE

OR

VEGAN SOY + MARMITE INFUSED PAN SAUCE

£15 PER HEAD