

SUBURBAN Green Sundays

THE SUNDAY ROAST *served from 12pm until 6pm*

12 HOUR ROAST TOPSIDE OF BEEF 18

ROAST CHICKEN 18

VEGGIE ROAST (V) *(ask staff for details)* 18

ALL THE TRIMMINGS

Served with all the trimmings: Garlic & Rosemary Potatoes · Seasonal Vegetables · Yorkshire Pudding · Gravy

Add Cauliflower Cheese 6

FOR THE LITTLE ONES

KIDS 12 HOUR ROAST TOPSIDE OF BEEF 10

KIDS VEGGIE ROAST (V) *(ask staff for details)* 9

Sweet

SOMETHING SWEET

STICKY TOFFEE PUDDING 7

Dark, sticky and well-sauced, with vanilla ice cream.

HOMEMADE SWEET TREATS 6

Baked here and changed daily.

MOBBERLEY ICE CREAM 6

Made just down the road. Ask what flavours are in today.

PANCAKES 9 (Kids 6)

*Banana & Nutella · Blueberry, Greek Yoghurt & Honey
Add a scoop of Mobberley ice cream 2*

ALSO ON SUNDAYS

For the table, or alongside your roast.

Table

FOR THE TABLE

TO PICK AT

NOCELLARA OLIVES (V)	5
ROCKET & PARMESAN SALAD (V)	5
ROASTED CARROT & CUMIN HUMMUS (V)	6.5
HALLOUMI SAGANAKI (V)	6.5

SIDES

HOMEMADE HAND-CUT CHIPS	5
FRIES	5
TRUFFLE & PARMESAN CHIPS OR FRIES	6
CAJUN WEDGES & SOUR CREAM	6

SHARING BOARDS

VEGGIE SHARER (V)	16
CHARCUTERIE	18
CHEESEBOARD	16
CHARCUTERIE & CHEESE	22
THE BEST OF BOTH	

Small

SMALL PLATES

Made for sharing. Two or three each.

FROM THE GARDEN

01 BANG BANG CAULIFLOWER (V)	9
HOUSE FAVOURITE	
<i>Crisp cauliflower in a sticky, sweet-hot bang bang dressing.</i>	
02 ROASTED ROOTS, DILL MASCARPONE (V)	9
<i>Roots glazed with citrus and honey, dill mascarpone and a toasted crunch of nuts and seeds.</i>	
03 BAKED SWEET POTATO, BRIE, SAGE & CRANBERRY (V)	9
<i>Soft sweet potato, melting brie, sage and cranberry.</i>	
04 CARAMELISED ONION RISOTTO (V)	9
<i>Slow, sweet onion risotto served in a whole thyme-roasted onion. Yes, you eat the cup.</i>	

FROM THE FARM

05 BUTTERMILK CHICKEN THIGH	10
HOUSE FAVOURITE	
<i>Glazed with honey and chilli, on crispy kale.</i>	
06 GINGER & SPICED ORANGE PORK RIBS	11
<i>Sticky glazed ribs, sesame sprouts and pickled ginger.</i>	
07 MULLED WINE BEEF BRISKET	11
<i>Brisket braised slowly in mulled wine, on a layered potato pavé.</i>	
08 PORK SAUSAGE SCOTCH EGG	9
<i>With sweet pear chutney and a shard of crispy streaky bacon.</i>	

FROM THE SEA

09 SEARED KING PRAWNS	10
HOUSE FAVOURITE	
<i>Garlic and chilli butter, with our own toasted focaccia.</i>	
10 TANDOORI SEABASS	12
<i>Spiced seabass, gunpowder potatoes, fresh mint yoghurt.</i>	
11 CAJUN FISH JAMBALAYA	12
<i>King prawns, crayfish and haddock in smoky, Cajun-spiced rice.</i>	
12 PAN-FRIED MONKFISH	13
<i>Herb dumplings and a silky vermouth sauce.</i>	