

# SUNDAY ROAST

*Two courses £24.99 per person - Two people, Two courses £49.98*

## **Roast Beef (GF)**

Our Sommelier's recommendation: *Woolamia Shiraz*

## **Roast Pork Belly, Pan-fried Apples & Crackling (GF)**

Our Sommelier's recommendation: *Rag & Bone Riesling*

## **Roasted Half Herbed Chicken & Stuffing (GF)**

Our Sommelier's recommendation: *Rouxvau Chenin Blanc*

## **Seasonal Vegetable Wellington (VG)**

Our Sommelier's recommendation: *JaJa Sauvignon Blanc*

## **Trio of Three Meats (GF) add an extra £5**

*Includes 1 slice of each roasted meat on offer*

*All our roasts are served with Orchid House crunchy roasted potatoes, Yorkshire pudding, red wine gravy & seasonal vegetables*

*Extra Sides available at £5 per portion*

## **Apple, Ginger & Toffee Crumble (V)**

With a dash of Cognac & Crème Anglaise or home-made ice cream

## **Chocolate & Banana Sundae (V, GF)**

With Raspberry Ice Cream, Rosewater Cream, Bananas & Chocolate Sauce

## **Autumn Fruit Pavlova (V, GF)**

With Autumnal Fruit, Vanilla Cream & Orchid House Jam

## **Homemade Ice Cream & Sorbet (V, VG) (Any 2 scoops)**

Chocolate, Strawberry, Raspberry, Vanilla, Melon, Apple, Pear, Orange, Lemon

## **Selection of 2 Cheeses (V)(VG available)**

Served with fruit, homemade chutney, biscuits

**Tea, Coffee & Petits Fours £10.00**

*We add an optional 12.5% service charge to your bill of which 100% is paid to the team.*

**ALLERGY INFORMATION:** *Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchen and bar handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free.*

Mains

Desserts