

MELLEFORD

SUNDAY LUNCH

ROASTS

Roast Sirloin of Beef succulent roast sirloin of beef, wasabi mustard	22.00
Slow Roasted Pork Belly roasted middle bellied pork belly, crispy crackling, burnt apple and miso	20.00
Pan Seared Chicken tender pan seared chicken	19.00
Roasted Butternut Squash Wellington (V) rainbow chard, spring onions, leeks, feta wrapped in golden puff pastry	18.00

OTHER MAINS

Seafood Fish Pie topped with infused garlic cream potato mash	18.50
House-Seasoned Dry-Aged Steak Burger served pink with golden skin on fries, american cheese, gem lettuce	16.95
Halloumi & Mushroom Burger (V) with golden skin on fries, avocado, gem lettuce	16.95

ROASTS ACCOMPANIED BY

crispy hand cut roast potatoes cooked in rich duck fat
gently steamed tenderstem broccoli finished touch of smoked sea salt
heritage carrots lightly seasoned and cooked in thyme
slowly sautéed leeks seasoned in touch of olive oil
red wine gravy infused with red onion
crisp Yorkshire puddings with a soft airy centre
sweet potato puree lightly spiced with nutmeg

our roasts can be made gluten free

roasts come with unlimited gravy

our roasts have option of crispy hand cut roast potato

PLEASE INFORM A MEMBER OF OUR TEAM OF ANY ALLERGIES.