

ELNECOT

SUNDAY ROAST served from 12pm - 8pm

TO START

- Ciabatta, beef & onion butter 5.5* V/VE
- Soup of the day, ciabatta 8* VE
- Caesar salad, Wyfe of Bath, croutons 8.5*
- Mushroom parfait, brioche, apple chutney 8* V/VE

ROASTS (*recommended wines 125ml*)

- Dry aged Native topside 23
Nieto Patrimonial Malbec 8.5
- Slow-roasted shoulder of Yorkshire lamb 22
Ontañon Plinio Rioja 6.4
- Lemon, thyme and butter roasted chicken, confit leg 21
Peacock Ridge Sauvignon Blanc 7.5
- Crispy, slow-roasted Yorkshire pork belly 21
Cave de Turckheim Riesling 7.8
- Vegetarian/Vegan Nut & Squash roast 18.5
Duc de Morny Picpoul de Pinet 6.7
- Kid's roast (aged 12 and under) half price

All roasts served with roast potatoes, Yorkshire pudding, pork or vegan stuffing, roasted carrots & parsnips, sautéed greens, broccoli cheese and a rich gravy.

All of our roasts can be made gluten free. Vegan and gluten free roasts are served without Yorkshire puddings but with extra seasonal vegetables.

For allergen information please speak to a member of staff.

EXTRAS

- Extra roasties 6.5
- Broc cheese 8
- Truffle broc cheese 9
- Buttered greens, confit garlic 7
- Extra portion of meat 11
- Add beef shin to your Yorkshire pudding 6
- Extra stuffed Yorkshire pudding (separate) 8
- Meat or vegan gravy (150ml) 2.5

AFTERS

- Chocolate fondant, salted caramel ice cream 9.5 V
Rainwater Madeira (75ml) 9
- Sticky toffee pudding, vanilla ice cream 9.5 V/VE
Sauternes Dessert Wine (75ml) 9
- Burnt Basque cheesecake, Yorkshire Rhubarb 9 V
- Affogato 7* V
- Ice cream sundae 9* V

We cannot guarantee the complete absence of any allergen - for more information
or for an allergen menu please speak to a member of staff

V = either is or can be made vegetarian / VE = either is or can be made vegan / * = either is or can be made gluten free
Our cooking oil is made with soybeans