



## Sunday Roasts at the Connaught

### Roasts

- Roast chicken breast, cider, bacon, crispy sage **15.00**
- Slow roast pork belly, burnt apple puree, crackling **15.50**
- Pepper crusted roast rump of beef (**served med – rare**) **16.00**
- Slow braised minted lamb shank **18.00**
- Slow roast pepper, butternut & chickpea dhal pie (**vg**) **14.50**
- Spiced lentil, field mushroom & cranberry terrine (**vg**) **14.50**
- Three meats: pork belly, roast chicken & beef rump **19.00**

Our roasts come with garlic & rosemary roast potatoes, glazed carrots, purple sprouting broccoli, golden beetroot, parsnip puree, slow braised red cabbage, Yorkshire pudding & gravy

### Desserts

- Coconut rice pudding, coconut crumb, poached quince (**v**) **6.50**
- Sticky toffee pudding, toffee sauce, vanilla ice cream (**vg**) **7.00**
- Chocolate & hazelnut brownie, chocolate soil, vanilla ice cream, chocolate sauce (**v**) **7.00**

### Taywell's ice cream & sorbets:

Vanilla, Chocolate, Strawberry, Salted caramel, Pistachio.  
Mango sorbet, Lemon sorbet

One scoop **3.00** / Two scoop **5.00** / Three scoop **7.00**

## PLEASE ORDER AT THE BAR

### Food service times

Sun 12 – 6

### Sides 4.00

- Baked cauliflower cheese (**v**)
- Pork, chorizo & sage stuffing, crackling
- Marmite & thyme roasted potatoes (**v**)

### Childrens menu

Half portions of any roast excluding lamb shank & three meats **8.50**

### Sunday night quiz

8pm, booking highly recommended

All tips are retained by our team members. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts are present, we also use sesame and gluten. All other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.

(v) Vegetarian (vg) Vegan friendly