

# SUNDAY ROAST MENU

## CROWN OF CRUCIS

### STARTERS

**Homemade seasonal soup**, ciabatta, salt and oil £5.95

**Salad of grilled artichokes**, borlotti beans, smoked confit tomatoes, spring onions, mint £6.75 (vg)

**Torn buffalo mozzarella**, Isle of Wight heirloom tomatoes, broad beans, basil and herb Kalamata olive oil, toasted ciabatta £8.95 (v)

**Potted duck liver parfait**, slow cooked red onion jam, toasted sour dough £7.75

**Grosvenor Collection prawn cocktail**, spicy bloody Mary sauce, avocado, cucumber, iceberg lettuce, wedge of lemon, brown bread and butter £8.95

### BRITISH CLASSICS

**Grosvenor Collection slow cooked shepherd's pie**, carrots, celery, Worcester sauce, piped Wookey Parmesan mashed potato, buttered seasonal vegetables, jug of gravy jus £13.95

**Grosvenor Collection fish and chips**, skin off 8oz haddock fillet, locally brewed beer batter, crushed minted peas, homemade tartare sauce, wedge of lemon £13.95

**Green spinach risotto**, spring peas, wild garlic, broad beans, pea shoots, sprinkled with Ellie's Dairy crumbled goat's cheese £13.00 (v)

### ROASTS

**Banham chicken duo of roast breast and leg**, mushroom, truffle & rosemary stuffing, goose fat potatoes, jug of gravy £15.50

**Slow roasted pork belly**, apple sauce, crackling, goose fat potatoes, spring greens, Savoy cabbage, roasted heritage carrots, jug of gravy £18.95

**Prime sirloin of beef**, horseradish, goose fat potatoes, Yorkshire pudding, spring greens, roasted heritage carrots, jug of gravy £21.95

**Puff pastry Wellington**, roasted butternut squash, Somerset Brie, spinach, Lentils and duxelles, olive oil roast potatoes, jug of mushroom gravy £14.95 (v)

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## FAMILY DINING

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(for the table 48 hours notice required)

**Whole roast suckling pig**, baked apples, mashed celeriac, spring greens, Savoy cabbage, roasted heritage carrots, jug of gravy £22.00 per head, minimum 20 people

**Shoulder of Surrey lamb**, caramelised garlic & shallots, dauphinoise potatoes, spring greens, braising jus £18.50 per head for 6 people

**Braised shoulder of venison**, juniper & port, mashed potatoes, Savoy cabbage £19.50 per head for 6 people

**Rib of beef on the bone**, horseradish, goose fat potatoes, Yorkshire pudding, spring greens, Savoy cabbage, roasted heritage carrots, jug of gravy, £27 per head

(2 bone will feed 4 people, 4 bone up to 8, 5 bone up to 10)

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## ON THE SIDE

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**A selection of seasonal side dishes and pub favourites**

Pigs in blankets £3.50

Homemade Yorkshire puddings £1.00 (v)

Goose fat roast potatoes £2.95

Extra fine green beans, garlic, Parmesan £4.75

Three Cheddar baked, gratinated cauliflower cheese £4.50 (v)