
Sunday Roast Menu

2 courses £14.50 – 3 courses £18

Starters

Soup of the Day
with freshly baked homemade bread

Goats Cheese Crostini
with sweet and sour beetroot salad

Classic Caesar Salad
baby gem lettuce, garlic croutons, parmesan cheese and creamy Caesar dressing

Classic Prawn Cocktail
with lemon, bread sticks and a tangy cocktail sauce (supplement £2.50)

Panko Breaded Blaggis
with smoked cheddar mash and spring onion veloute

Chicken Liver Parfait
with onion relish, tomatoes, rocket and oat cakes

Char-Grilled Mediterranean Vegetables
with hummus, olives and balsamic onions

Sunday Roasts

Roast Rump Cap of Scotch Beef
horseradish relish and roast jus

Roast Loin of Scotch Pork
sage and onion stuffing, apple sauce and roast jus

Roast Leg of Scotch Lamb
mint sauce, red currant jelly and roast jus

Roast Free-Range Chicken Breast
sage and onion stuffing and roast jus

*All served with yorkshire pudding, roast potatoes,
mashed potatoes and seasonal vegetables*

Mains

Grilled Fillet of Plaice Monte Carlo
with steamed plum tomato, poached free range egg and white wine cream sauce

Baked Fillets of Rainbow Trout & Parma Ham
braised leeks and shallots, chervil butter sauce

Chorizo Butter Basted Roast Free-Range Chicken Breast
mushroom and taleggio risotto, white onion soubise

Fresh Market Dish of the Day

Spinach & Ricotta Tortelloni
*with freshly baked garlic bread bruschetta
scallions, cherry tomatoes, parmesan and butternut squash veloute*

Char-Grilled Pork Cutlet
with spiced mixed bean cassoulet

All main courses come with -
roast potatoes, mashed potatoes and seasonal vegetables

For allergen information please ask a member of staff



The Grill Room
at the square

