## TARIFF \& DALE <br> S U N DAY

## SUNDAY ROASTS

One course for 13 or two for 17

T\&D sausage roll 6.5
honey pork or mushroom
(V)

## SMALL PLATES

Heritage tomato ceviche 5.5
burrata, toasted pecans, lime
(V)

Wild mushroom arancini 5.5
truffle, crispy enoki, toasted yeast
(V)

## ROASTS

Topside of beef • Roast chicken breast • Pork belly • Blue cheese and chesnut wellington (V) served with roast potatoes, cauliflower cheese, mash, vegetables, Yorkshire pudding and gravy

DESSERTS<br>Sticky toffee pudding 5.5<br>salted caramel ice cream<br>(V)<br>Mango cheesecake 6.5<br>pecans, mango sorbet<br>(N)<br>water biscuits apple \& cider<br>water biscuits, apple \& cider chutney<br>(V)

## GRILL

10oz Rib-eye 24
10oz Sirloin 22
8oz Flat iron 16
served with fries and a either peppercorn or chimichurri sauce

## SIDES

Mixed leaf 4
(V)

Baked cauliflower cheese 4.5
(V)

Skinny fries 4
(V)
$V=$ vegetarian $\quad V G=$ vegan $\quad G F=$ gluten free $\quad N=$ nuts

[^0]
## TARIF F


[^0]:    Due to the nature of our kitchen we cannot guarantee there isn't traces of gluten in any given dish. If you have any queries or wish to see our full allergen content information please ask your server.

