

# SUNDAY ROAST

## STARTERS

Our starters change weekly; please see the specials board or ask your server for this week's starters.

## MAINS

Brazed Beef Brisket in Red Wine  
and Rosemary

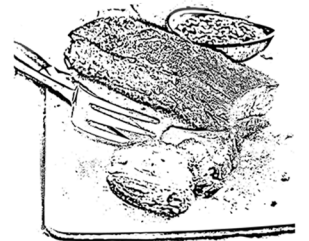
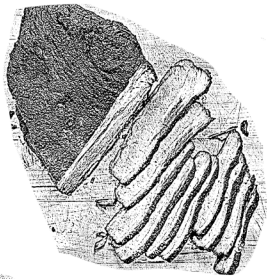
Half a Roasted Chicken with  
Thyme and Garlic

Ham Hock in Honey and Mustard

Pork Belly in Cider and Apple

Quorn Pieces (V)

served with vegetarian gravy and potatoes



All served with dripping roast potatoes, Yorkshire pudding, braised red cabbage, sweet potato, and swede mash. Honey-roasted parsnips, garlic broccoli, and merlot gravy.

## DESSERT

Spotted Dick with Custard & Fruit Compote

White Chocolate & Orange Bread and Butter  
Pudding with Creme Anglaise

Fresh Fruit Crumble with Double Cream

Eaton Mess

with Chantilly Cream, Mixed Berry Compote, and Meringue

## SIDES

Creamy Cauliflower Cheese: £3.50

Crispy Crackling Bowl: £2.50

Side of Stuffing: £1.75

Indulgent Dauphinoise Potatoes: £1.75

Bottomless Yorkshire Puddings

(For the Entire Table): £2.50 Per Person

Thyme-Infused Honey-Glazed Carrots: £3.50

**2 COURSES FOR £20** ADD A 3RD FOR £5

*Watch House*  
CAFÉ