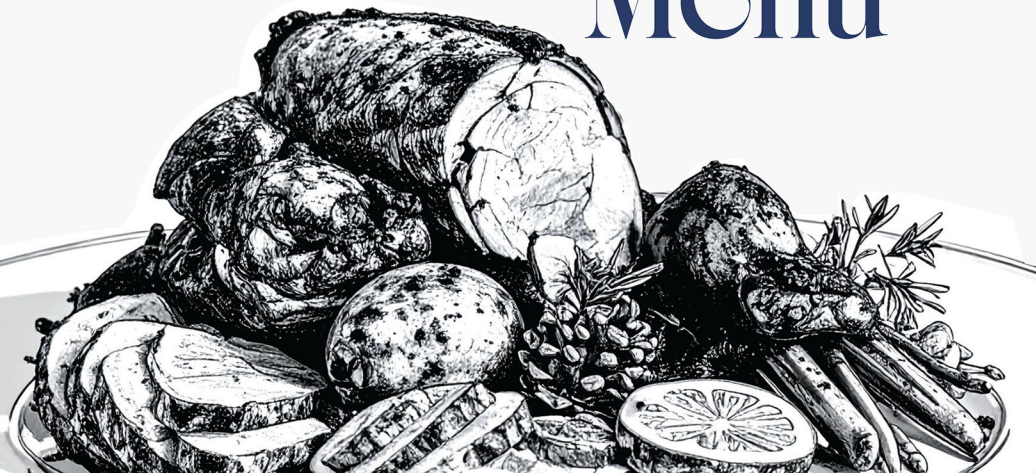


Sunday Menu



ELEPHANT
AND BARREL



Starters

French onion soup, parmesan crouton D,Gi	6.50
Prawn cocktail, melba toast, pomegranate D,Gi,Eg,Cr	7.50
Smoked salmon blinis, dill D,F,Gi,Eg	7.50
Chicken 'n' cheese kebabs, mint chutney D,Eg	7.80
Catalan fuet pork pâté, mascarpone, mustard D,M,Gi	8.50
Baked Camembert, honey, rustic bread, pickled walnuts N,D,Gi	7.00
Crispy cauliflower bites, cajun mayo G,Eg	6.00
Crispy onion bhajis, tamarind chutney Vg	6.50



Mains

Traditional fish & chips, tartare sauce, garden peas D,Eg,GLF	15.50
Venison steak & chips, tenderstem broccoli, peppercorn sauce D	22.50
Prawn bhuna, coconut rice, parotta bread G,Cr	19.50
Chicken tikka masala, rice, sourdough naan N,D,Gi	16.50
Lamb roganjosh, rice, sourdough naan Gi	18.00
Kerala beef masala fry, rice, parotta bread G,M	18.50
Lentil and cauliflower curry, rice, sourdough naan (vegetarian)	16.00

Sunday Roast

All roasts served with
duck fat roast potatoes,
charred root vegetables, broccoli, Yorkshire
pudding & homemade rich gravy D,Gi

Free range chicken supreme roast	17.50
Pork loin	18.50
Beef roast sirloin (medium rare)	19.50
Shoulder of lamb	19.50
Mixed roast (please choose two meats)	22.00
Chestnuts & seeds roast (vegetarian)	16.50

Sharing Roast

78.00

Platter for four includes

Chicken supreme | Pork loin | Sirloin beef roast

Kids Mini Roast

9.75

Choose chicken, pork or beef
Served with carrots, green peas,
broccoli and chips



Sunday Menu



Sides

Cauliflower and cheese gratin D,Gi	4.75
Pigs in blankets Gi	4.25
Sweet potato mash D	3.50

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream D,Gi,Eg	6.50
Apple crumble, vanilla ice cream D,Gi	6.00
Panna cotta, wild berries compoté D,Gi	6.00

**We do not levy any service charge

*All meat sourced from local butchers

Vg : Vegan | Pn : Peanuts | Gi : Gluten | F : Fish | Ms : Molluscs | D : Dairy

Md : Mustard | Se : Sesame | Eg : Eggs | N : Nuts | Sp : Sulphites | Cr : Crustacean