

SUNDAY ROAST MENU

WINES FOR PAIRING

**2021 SAUVIGNON BLANC, WAIPAPA BAY, SOUTH AFRICA – 125ML
7.25 | 175ML 8.5 | 500ML 20 | BTL 28**

**2018 'D-12' RIOJA CRIANZA, BODEGAS LAN, RIOJA, SPAIN (VG) –
125ML 8.25 | 175ML 11 | 500ML 30 | BTL 44**

ROASTS OF THE DAY

**SLOW ROASTED HERB, LEMON & HONEY CHICKEN – FOR ONE – 19.95 | FOR
TWO – 39**

Roast Potatoes, Honey Glazed Carrots & Parsnips, Yorkshire Pudding & Park's Edge
Signature Gravy

**ROASTED HEREFORD RARE BREED BEEF – FOR ONE – 23.50 | FOR TWO –
45**

Roast Potatoes, Confit Tomato, Honey Glazed Carrots & Parsnips, Yorkshire Pudding &
Park's Edge Signature Gravy

**NUT ROAST OF PUMPKIN, LENTIL & SUN-DRIED TOMATO (VG) (CONTAINS
NUTS) – 17**

Roast Potatoes, Honey Glazed Carrots & Parsnips, Yorkshire Pudding & Park's Edge
Signature Vegan Gravy

2-COURSE CHICKEN ROAST SET MENU SPECIAL – £30 PER PERSON

Enjoy our Slow Roasted Chicken with all the roast trimmings and a glass of chilled and
paired Sauvignon Blanc (125ml).

No Sunday roast meal is complete without apple crumble and our delicious Disaronno-
Soaked Crumble & Vanilla Ice Cream will not disappoint!

SIDES

CAULIFLOWER CHEESE 5.5

GARLIC & ROSEMARY SAUTÉ POTATOES 5.5

ONION RINGS 5

FRENCH BEANS, LEMON OIL & TOSSED GARLIC 5.5

TOMATO & RED ONION SALAD, HOUSE VINAIGRETTE 5.5

MAC 'N CHEESE 6.5

'A SWEET TOOTH'

DISARONNO-SOAKED APPLE CRUMBLE (VG) (GLUTEN) 7.5

Madagascan Vanilla Ice Cream (Dairy Free Vanilla Ice Cream available on request)

ARTISAN CHEESE BOARD – SUPP + 6.95

Four cheeses: Montgomery Cheddar or Sparkenhoe Red Leicester (England – hard cow's),
Crottin de Chavignol (France – soft raw goat's), Brie de Meaux (France – soft raw cow's)
and English Stilton or a seasonal blue.

Crackers, Home-Made Grape Chutney, Apple, Celery or Grapes

DESSERT WINE: 2018 ROYAL TOKAJI 'LATE HARVEST' (100ML) 8.5

Please note that our menus change seasonally and are also subject to change at any time due to the sudden
impact of supply issues and price increases.