



Roast on the Coast

Sunday 6th October

Appetisers

Freshly baked breads, balsamic vinegar, olive oil £4.50

Crackling straws, roast apple sauce £3.50

Cheese & mustard twists, roast garlic mayo £3.50

Starters

Soup of the day, freshly baked bread £6

Salmon & king prawn fishcake, sweet chilli dipping sauce £7.50

Chicken & crispy bacon salad, chive vinaigrette £7

Mains

Roast sirloin of beef, horseradish sauce £19

Roast Chicken supreme, caramelised onion stuffing £17.50

Wild mushroom & chestnut roulade £17.50

all served with

roast potatoes, Yorkie, glazed carrots, sticky red cabbage,
Parmesan roast cauliflower, sugar snaps, proper gravy

Beer battered fish of the day, chips,
minted peas, tartare sauce £18

Desserts

Spiced apple crumble, custard £6

Chocolate brownie sundae £7

Saint Clements sponge & vanilla ice-cream £7



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Children's meals

Starters

- Soup of the day, crusty baguette £4
Tortilla crisps, melted cheese & sour cream £4.50

Mains

- Choice of roast served with all the trimmings & gravy £9.50
Vegetarian roast served with all the trimmings & veggie gravy £8.50
Battered fish of the day, chips, garden peas, tartare sauce £9

Desserts

- Cookie & ice cream £4.20
Chocolate brownie sundae £4.50

Beverages

- Espresso coffee £2 Extra shot 80p
Americano regular £2.40 large £3.20
Flat white £3.30 Cappuccino £3.30 Latte £3.10 Hot chocolate £3.90
Flavoured syrups 75p Non-dairy milk substitutes 40p
Pot of tea for one & Speciality teas - Earl Grey, Assam & fruit teas £2.40
Liqueur coffee or hot chocolate £6.50