



Roast on the Coast

Sunday 25th May

Cheese & mustard twists, roast garlic mayo £3.50 Crackling straws, roast apple sauce £3.50
Freshly baked breads, balsamic vinegar, olive oil £4.50

Starters

Soup of the day, freshly baked bread £6
Sticky chicken skewer, cashew & apple slaw £7
Tempura battered king prawns, hot & sour sauce £8.50
Smoky bacon scotch egg, honey & mustard sauce £7.50
Smoked salmon, capers, shallots, cornichons & brown bread £8.50

Mains

Roast Sirloin of beef (served pink), horseradish sauce £21
Roast leg of lamb, gooseberry & mint jam £21
Somerset Brie & leek Wellington £17
all served with
roast potatoes, Yorkie, honey glazed parsnips, cauliflower cheese,
creamed savoy cabbage, fine beans, proper gravy

Beer battered fish of the day,
chips, minted peas, tartare sauce £19

Desserts

Apple & blackberry crumble, custard £6
Hot chocolate fondant, vanilla ice cream £7
Glazed lemon tart, raspberry coulis £6.50
Sticky toffee pudding, custard £6.50
Nougat parfait, hazelnut praline £6



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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 £10
- Vegetarian roast served with all the trimmings & veggie gravy £8.50
- Battered fish of the day, chips, garden peas, tartare sauce £9.50
- Suffolk chipolatas, chips & peas £5.50

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