

# SUNDAY ROAST

*Life is gravy*

## STARTERS

<b>Cullen skink</b> smoked haddock, leek and potato chowder, sourdough bread	8.00
<b>Traditional whipped crowdie (V)</b> soft Highland cheese, Highland oatcakes, homemade pickles	8.00
<b>Haggis bon bons</b> whisky and peppercorn sauce (V option available)	8.50
<b>Honey and whisky glazed chicken thigh</b> neep purée, toasted oats, whisky mustard jus	8.00

## MAINS

<b>Smashed beef burger</b> Cheddar cheese, gherkin, 1802 house sauce, brioche bun, fries	18.50
<b>Pan-fried salmon</b> crispy-skinned salmon, buttery crushed potatoes, tenderstem broccoli, lemon and caper butter	25.50
<b>Pan-fried garlic and herb chicken schnitzel</b> garlic butter, wild rocket, shaved hard Italian-style cheese, fries	18.00
<b>Aubergine parmigiana (V)</b> roast potatoes, Yorkshire pudding, seasonal vegetables, glazed carrots, roast honey and thyme parsnips, house gravy	21.00

## SUNDAY ROASTS

Slow-roasted, perfectly crisp and made for lingering Sundays, served with golden roast potatoes, Yorkshire pudding, seasonal vegetables, glazed star anise carrots, roast honey and thyme parsnips, and a generous jug of our rich house gravy.

<p><b>28-day dry-aged Casterbridge striploin of beef</b> 27.00 expertly roasted, tender and full of flavour, from Casterbridge beef raised and selected for exceptional quality</p> <p><b>Pork belly porchetta</b> 26.00 pork belly rolled with garlic and herbs, slow-roasted until the crackling is perfectly crisp</p>	<p><b>Casterbridge beef and porchetta duo</b> 27.00 a pairing of our roasts, perfectly balanced and served with all the classic accompaniments</p>
<p><b>The signature roast for two</b> 55.00 both our Casterbridge beef and porchetta, served with all the roast accompaniments, our indulgent house cauliflower cheese made with Barber's vintage Cheddar, and gravy poured as generously as the occasion deserves, a true centrepiece for the perfect Sunday</p>	
<p><i>Enhance your roast with our house cauliflower cheese made with Barber's vintage Cheddar</i> 7.00</p>	

## DESSERTS



<b>Bread and butter pudding (V)</b> brioche, golden sultanas, vanilla custard	8.00
<b>Home-baked sticky toffee pudding (V)</b> IPA toffee sauce	8.00
<b>Chocolate cake (V)</b> vanilla crème fraîche	8.50
<b>Selection of Scottish cheese (V)</b> Highland oatcakes, quince, red onion marmalade	11.50

## COCKTAILS

<b>The Sticky Toffee Espresso Martini</b> espresso, vodka, caramel liqueur, a pinch of sea salt	10.00
<b>Orchard Spritz</b> apple cider, Aperol®, Prosecco, ginger, lime	10.00
<b>Honeychurch Sour</b> lemon gin, honey, elderflower, mint	10.00
<b>Mary Queen of Cocktails</b> classic Bloody Mary spices, vodka, tomato juice	10.00
<b>English Garden Mocktail</b> apple, elderflower, lemon, lime, lemonade	6.50



SCAN HERE TO VIEW  
CALORIE MENU

 vegetarian  vegan

Adults need around 2,000 Kcal a day.

All items are subject to availability. Stated weights are approximate and refer to uncooked products. Please inform your server of any allergies or intolerances before ordering. While care is taken, dishes are prepared in kitchens handling all allergens, and cross-contamination is possible. A discretionary 12.5% service charge will be added, with gratuities shared in full with our team. All prices include VAT at the current rate.

# WINE PAIRINGS

## WHITE

	175ml	250ml	Bottle		175ml	250ml	Bottle
<b>Inkosi, Chenin Blanc (V)</b> <i>Western Cape, South Africa / 12.5%</i> Aromatic guava and orange blossom jump from the glass – this Chenin Blanc is dry with a hint of sweetness from the ripe apples, peaches and a hint of orange peel	8.50	10.75	29.00				
<b>I Castelli, Pinot Grigio, DOC (VE)</b> <i>Delle Venezie, Italy / 12.0%</i> Lovely, opulent aromas of grapefruit and peach follow through to a lithe body, with an abundant melon and apple on the finish	9.50	12.25	33.00	<b>Organic Pecorino, Vigna Madre 'Dega' (VE)</b> <i>Chieti, Italy / 12.5%</i> Floral notes with scents of lemon zest, pear and freshly cut grass. On the palate it is fresh and savoury with a slight buttery note. Expressive and well balanced			40.00
<b>Altozano, Verdejo, Sauvignon Blanc (VE)</b> <i>Castilla La Mancha, Spain / 12.5%</i> Deliciously dry and zesty white, with delicate tropical fruit aromas and crisp citrus flavours	10.25	13.00	35.00	<b>Domaine Dupré, Chablis (VE)</b> <i>Burgundy, France / 13.0%</i> Crisply ripe, orchard fruit with tension and citrus acidity on the palate, before a mineral finish which is the hallmark of good Chablis			47.00

## RED



	175ml	250ml	Bottle		175ml	250ml	Bottle
<b>Central Monte, Merlot (V)</b> <i>Central Valley, Chile / 13.0%</i> A ruby red, soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruit cake	8.75	11.00	30.00	<b>Piedra Negra, Organic Malbec (VE)</b> <i>Uco Valley, Argentina / 14.0%</i> A real trend-setter, excellent plum fruit, black forest and a wonderful structure with fig flavours on the long finish	11.50	14.75	40.00
<b>Balauri, Pinot Noir (VE)</b> <i>Banat, Romania / 12.5%</i> Light, soft and welcoming nose of autumn fruits. Soft, smooth and spicy flavours throughout with generous soft red fruit flavours and a lovely elegant finish	9.25	11.75	32.00	<b>Château Argadens, Bordeaux Supérieur (VE)</b> <i>Bordeaux, France / 14.5%</i> The excellent terroir produces robust and soft fruited wines with concentration and balance. Argadens is one of the best Bordeaux Supérieur around	12.75	16.25	44.00
<b>Maestro, Primitivo</b> <i>Puglia, Italy / 13.5%</i> Very intense and incredibly complex, this beautifully crafted wine has an aroma reminiscent of ripe cherry, plum and blackberry	10.00	12.50	34.00	<b>Franschhoek Cellar, Cabernet Sauvignon (VE)</b> <i>Western Cape, South Africa / 13.5%</i> Concentrated with blackcurrant and violet leading into a smooth palate of mulberry fruit with a lingering and juicy intensity	11.00	14.00	38.00
<b>Sant' Ilario, Chianti, DOCG (VE)</b> <i>Tuscany, Italy / 13.0%</i> Fruity notes of red and black fruit, cherries, strawberries and blackberries are accompanied by delicate balsamic and herbal aromas and a spicy undertone	10.75	13.75	37.00				

## ROSÉ

	175ml	250ml	Bottle
<b>I Castelli, Pinot Grigio Rosé (VE)</b> <i>Delle Venezie, Italy / 12.0%</i> Slightly mineral, soft and persistent with fruity notes and light aromatics	8.75	11.00	30.00
<b>Whispering Angel, Côtes de Provence, Rosé</b> <i>Provence, France / 13.0%</i> Iconic pretty scents of crushed strawberries, peach, rose-water and orange blossom	14.25	18.00	49.00

## FIZZ

	175ml	Bottle
<b>Famiglia Botter, Prosecco Extra Dry, DOC (VE)</b> <i>Veneto, Italy / 10.5%</i> Intense and richly fruited with a supple mousse	7.50	37.00
<b>Veuve Clicquot Brut (VE)</b> <i>Reims, France / 12.0%</i> Rich and creamy texture with gentle bubbles. The aroma is dominated by notes of white and yellow fruits, such as pear, apple and peach with hints of citrus fruits like mandarin and grapefruit		95.00

 vegetarian  vegan

Spirits, beers, soft and hot drinks are available upon request. Please speak to a member of our team for more information.

125ml wine measure available. Prices include VAT. A discretionary 12.5% service charge will be added. ABV is subject to change.