

Sunday ROAST

WELCOME GLASS OF CHAMPAGNE

STARTERS

SOUP OF THE DAY (V)

HOMEMADE CHICKEN LIVER PARFAIT     

TOASTED BREAD, CARAMELISED ONIONS AND CUMBERLAND RELISH

SMOKED SALMON PARCEL    

AVOCADO AND HORSERADISH CRÈME FRAICHE

TRADITIONAL PRAWN AND AVOCADO COCKTAIL   

WITH HOMEMADE MARIE ROSE SAUCE

MUSHROOMS ON TOAST (V)   

TARRAGON CREAM, TRUFFLE OIL AND SHAVED PECORINO

MAINS

ROAST BEEF SIRLOIN  

GRAVY AND HORSERADISH SAUCE

ROAST CHICKEN   

SAGE AND ONION STUFFING, PIGS IN BLANKETS AND GRAVY

ROAST PORK  

CRISPY CRACKLING, APPLE SAUCE AND GRAVY

LAMB SHANK  

WITH GRAVY SAUCE

FILLET OF SALMON   

WITH DILL HOLLANDAISE SAUCE

**ALL DISHES SERVED WITH DUCK FAT ROAST POTATOES,
GUINNESS YORKSHIRE PUDDINGS, HONEY ROAST PARSNIPS,
CAULIFLOWER CHEESE AND SEASONAL VEGETABLES**   

SPINACH & RICOTTA LINGUINI (V)   

WITH MUSHROOMS, PINE NUTS AND TOMATO AND BLUE CHEESE SAUCE

NOT SURE WHAT TO HAVE? HAVE IT ALL!

SALA SUNDAY SHARING PLATTER

BEEF, CHICKEN, LAMB AND PORK WITH ALL THE TRIMMINGS

AVAILABLE FOR 4 PERSONS OR MORE

26€ FOR 1 COURSE

37€ FOR 2 COURSES

15€ FOR ONE-COURSE KIDS SUNDAY ROAST



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



MILK



NUTS



CELERY



MUSTARD



SEASAME



LUPIN



MOLLUSCS



SULPHITES