CORINTHIAN SUNDAY ROAST

NIBBLES

Chilli Bites ... 5

Wasabi Peas ... 5

Gordal Olives (v) ... 4.5

Crudites (v) ... 5

Truffled Parmesan Foam, Beetroot Powder

Company Bakery Breads ... 5.5

Whipped Butter

TO START

Baked Heritage Beetroot ... 8 Candied Walnut, Goats Cheese, Orange

French Onion Soup ... 7.5

Gruyere Croutons

Chicken Liver Parfait ... 9

Brioche, Pickled Mushrooms, Onion Marmalade, Pistachio Crumb

MAINS

Chicken & Smoked Bacon Caesar ... 15

Gem Lettuce, Croutons, Anchovies, Parmesan, Soft Boiled Hens Eggs

Roast Sirloin of Beef ... 22

Duck Fat Potatoes, Braised Red Cabbage, Roast Roots, Squash Puree, Red Wine Jus, Yorkshire Pudding

Cod Cheek Scampi ... 18

Seasoned Fries, Caper & Shallot Mayo, Lemon

Gnocchi (vg) ... 16

Jerusalem Artichoke, Pickled Walnuts, Tarragon

CORINTHAN FRITES

Any Frites Plus a Drink for 20

Served with Skin on Extra Crispy Fries

Steak Frites

Konro Grilled Flat Iron Steak, Cultured Herb Butter

Fish Frites

Daily Fresh Landed Fish, Ask your server for details on today's catch.

Crispy Chicken Frites

Herb Crumbed Chicken Breast Schnitzel

Vegan Frites

Agave Glazed Squash Fillet & Crispy Enoki

Drink

Choose from:

• 125ml glass of House White or Red

• Pint of Tennents

• Pint of Magners

ON THE SIDE

Confit Garlic Mushrooms (vg) ... 5 Beer Battered Onion Rings (vg) ... 5 Skinny Fries (vg) ... 5 Truffle & Parmesan Fries ... 5

Tomato & Basil Pinenut Salad ... 5 Charred Tenderstem, Lemon, Almonds ... 5

THE END

Marions Famous Sticky Toffee Pudding (v) ... 7 Salted Rum Caramel, Vanilla Bean Ice Cream

Torched Banana Chocolate Cremeux (v) ... 7 Honeycomb, Champagne Jelly

Macerated Strawberry Pavlova (v) ... 8

Chantilly Cream, Champagne, Berry Couli, Pink Pepper Meringue



