



ELLIOTS

SUNDAY ROAST MENU

CHEF'S FRESH SOUP OF THE DAY

PLEASE ASK YOUR SERVER FOR TODAY'S CHOICE

CHICKEN LIVER PATE

GRANARY TOAST, RED ONION MARMALADE

ASSIETTE OF OGEN MELON

MIXED SUMMER COMPOTE, RASPBERRY SORBET, RED BERRY COULIS

MUSHROOM & LEEK GRATIN

MATURE CHEDDAR CHEESE GLAZE, GARLIC & HERB BREAD

CLASSIC PRAWN COCKTAIL

CHILLI & CORIANDER MAYONNAISE, MIXED SALAD, CITRUS DRESSING

GRILLED GOATS CHEESE CROSTINI

SUMMER LEAVES, DUO OF TOMATO & ROSEMARY HONEY

ROAST RIB OF SCOTCH BEEF

YORKSHIRE PUDDING, MARKET VEGETABLES, PAN GRAVY

FISH & CHIPS

FRENCH FRIES, SEASONAL SALAD, TARTARE SAUCE

SLOW-COOKED BRAISED STEAK

HONEY GLAZED MARKET VEGETABLES, FOUR PEPPERCORN SAUCE

PAN FRIED BREAST OF CHICKEN

MARKET GREENS, BRANDY & PEPPERCORN SAUCE

MACARONI & CHEESE

FRENCH FRIES, GARLIC & HERB BREAD

WARM CHOCOLATE FUDGE CAKE

CHANTILLY CREAM

LEMON MERINGUE PIE

RED BERRY COMPOTE

STICKY TOFFEE PUDDING

LUXURY VANILLA ICE CREAM, BUTTERSCOTCH SAUCE

LUXURY ICE CREAM

2 SCOOPS OF

VANILLA, CHOCOLATE OR STRAWBERRY

YOUR CHOICE OF THE SAUCE:

STRAWBERRY, CHOCOLATE OR BUTTERSCOTCH

CHEDDAR & OATIES

MULL OF KINTYRE TRUCKLE,

OATCAKES, RED ONION CHUTNEY

2 COURSES £11.50

3 COURSES £13.50