

# George PAYNE

*Est. 2012*

PUBLIC HOUSE



## SUNDAY MENU







## **SUNDAY ROASTS**

All roasts served with garlic & herb roasted potatoes, roasted root vegetables, vegetable purée, buttered mixed greens, Yorkshire pudding & gravy

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### **MEAT**

Slow roasted pork belly (ngcio) - £18

Striploin of beef served pink (ngcio) - £18

Chicken supreme with garlic, rosemary & thyme (ngcio) - £18

Braised shoulder of lamb in rosemary, garlic & red wine (ngcio) - £18

Beef, lamb & chicken trio, three meat roast (ngcio) - £20

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### **VEGGIE & VEGAN**

Butternut squash & portobello mushroom wellington with goats cheese, puy lentil & caramelised onions (v) - £18

Baked carrot, cashew and cumin loaf (vg)(ngcio) - £18

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### **SIDES**

Pigs in blankets in a honey mustard glaze - £6

Cauliflower cheese (v)(ngci) - £5

Truffled cauliflower cheese (v)(ngci) - £6

Pork & herb stuffing balls & gravy - £5

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### **KIDS MENU**

Chicken strips with chips and peas - £7

Jumbo fish finger with chips and peas - £7

Mini roast chicken, beef, lamb, pork, wellington and loaf (vgo)(ngcio) - £9

Tomato pasta - £7

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Please leave room for pudding, we make all our own desserts & gelato, please see separate menu

v= vegetarian , vg= vegan, vgo= vegan option, ngci= non gluten containing ingredients  
ngcio= non gluten containing ingredient option