

George Est. 2012 PAYNE

PUBLIC HOUSE



SUNDAY MENU





SUNDAY ROASTS

All roasts served with maple glazed heritage carrots, parsnip & swede mash, sticky red cabbage, seasonal greens, garlic & herb roasted potatoes, Yorkshire pudding & lashings of stock pot gravy

MEAT

Crispy Pork Belly

Slow cooked in granny smith apple cider for 6 hours with crispy crackling (ngcio) - £19

Sirloin of Beef

Carved sirloin of beef slow roasted in a Dijon mustard and cracked pepper marinade (ngcio) - £21

Roast Chicken Supreme

French trimmed chicken supreme roasted in white wine, lemon and thyme (ngcio) - £19

Roasted Leg of Lamb

Boned & rolled leg of lamb roasted in a garlic & rosemary marinade (ngcio) - £19

Trio of Meats Roast

Cracked pepper & mustard sirloin of beef, roasted lemon & thyme chicken supreme and garlic & rosemary roasted leg of lamb (ngcio) - £24

VEGGIE & VEGAN

Winter Squash Loaf

baked with roasted maple chestnuts, toasted pumpkin seeds & sage (vg)(ngci) - £18

Wellington of the Week

See blackboard for this week's flavour (v) - £18

SIDES

Cheesy Leeks

Layers of creamy white wine and garlic leeks topped with a cheesy panko crust (v) - £6

Pigs in Blankets

Chipolata sausage wrapped in streaky bacon - £6

Baked Cauliflower & Bacon Cheese

English cauliflower baked in cheddar cheese sauce with smoked bacon (vo)(ngci) - £6

Baked Broccoli Cheese

Roasted broccoli baked in cheddar cheese sauce (v)(ngci) - £6

Sausage, Cranberry & Apricot Stuffing

Baked sausage, cranberry & apricot stuffing with crispy sage - £6

KIDS MENU

Mini roast chicken, beef, lamb, pork, wellington & loaf (vgo)(ngcio) - £10

Chicken strips with chips & peas - £7

Jumbo fish finger with chips & peas - £7

Tomato pasta (vgo) - £7

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**