The Gather Inn

SUNDAY ROAST MENU

Mains

Beef brisket £21

Tender beef brisket slow cooked until it simply falls apart

Roast pork loin with crackling £19

Beautifully roasted pork loin with crispy crackling

Chicken supreme roasted with garlic, lemon & thyme £19

Succulent chicken supreme infused with fresh lemon & aromatic thyme

Vegan Wellington slice (VG) £18

Puff pastry wellington slice filled with butternut squash, chickpeas, sweet potato, carrot and walnuts with a smoky red pepper & redcurrant chutney, served with crisp roast potatoes, roasted carrots and parsnips, braised red cabbage, savoy cabbage & vegan gravy

Smaller appetites & Children's portions £10

All roasts are served with roast potatoes, honey glazed carrots and parsnips, braised red cabbage, sauteed savoy cabbage, Yorkshire pudding & our rich red wine gravy

Sides

Cauliflower cheese (V) £6 | Pigs in blankets £6 | Yorkie (V) £1

Roast Potatoes £5 | Jug of gravy £1

Desserts - All £7

Chocolate fudge brownie with vanilla ice cream (V)

Sticky toffee pudding with custard or vanilla ice cream (V)

Apple crumble with custard or vanilla ice cream (V)

Vegan vanilla ice cream sundae with toffee sauce & Biscoff crumb (VG)

Kids 3 scoop vanilla Ice cream with chocolate sauce and a wafer (V) £5

Our food has been prepared in a kitchen where allergens such as nuts, wheat, celery and cereals are present.
Please inform us of any dietary requirements and we will do our best to cater to your needs,
we can serve dishes made with no gluten containing ingredients,
however there is always a risk of cross contamination
(V) Vegetarian (VG) Vegan (NGCI) No gluten containing ingredient