Sunday Roast

2 Courses £29.50 | 3 Courses £34.50

Zephyr

Starters

Soup of the Day (V, NGCI)
Served with crusty bread

Duck & Orange Pâté (NGCI)
Onion and berry marmalade, crisp crostini

Zephyr Prawn Cocktail (NGCI)
Grilled tiger prawns and baby prawns, baby gem lettuce, cherry tomatoes and Marie Rose sauce

Crispy Brie (V)
Cranberry jam, hot honey and grilled focaccia

Mains

Zephyr Sunday Roast

Choose from:

- Roast Sirloin of Beef (NGCI)
- Rolled Pork Belly & Crackling (NGCI)
- Roasted Leg of Lamb (NGCI)

Served with Yorkshire pudding, duck fat roast potatoes, cauliflower cheese, seasonal vegetables & roast gravy

Beer-Battered Cod
Crushed potatoes, pea purée, capers, lemon and tartare sauce

Wild Mushroom Gnocchi (V)
Spinach, tarragon cream, Parmesan and crispy spring greens

Desserts

Sticky Toffee Pudding (V)
Butterscotch sauce and toffee-crunch ice cream

Ice Cream and Sorbet Selection (V)
A selection of luxury ice creams and sorbets

Cheeseboard (V, NGCI)
A selection of cheeses served with biscuits, fruit chutney and grapes

V Vegetarian | NGCI Non-Gluten containing ingredients.

Please inform your server of any allergies before placing your order. An allergen chart is available on request and provides details of the allergens present in our dishes. Allergen information is correct at the time of printing; however, recipes and ingredients may change. While we take care when preparing our dishes, we cannot guarantee the complete absence of allergens due to the risk of cross-contamination. Our kitchen handles gluten, nuts, seafood and dairy products.

A discretionary 10% service charge will be added to all food and beverage bills. All prices include Goods and Services Tax.