

# SUNDAY ROASTS

*all served with Yorkshire pudding, rosemary roast potatoes, root vegetables, seasonal greens, and rich gravy*

## **Roast sirloin of beef 27**

*Pairs perfectly with Cabernet Sauvignon Toscana, Campo alle Comete 63*

## **Wild mushroom and truffle wellington (vg) 20**

*Pairs perfectly with Pinot Noir, Alois Lageder 66*

## **Honey glazed chicken 24**

*Berlucchi Franciacorta 61, Saten Brut Guido 61*

## **Slow roasted porchetta 23**

*Pinot Bianco, Moriz, Tramin 59*

# SIDES

## **Rosemary roast potatoes & gravy 6**

## **Green beans and sun-dried tomatoes (vg) 7**

## **Pigs in blankets 6**

## **Truffled cauliflower cheese (v) 7.5**

## **Parmesan creamed spinach 7.5**

## **Roasted butternut squash crispy sage (vg) 7.5**

Wellington served with rapeseed oil roast potatoes & vegan gravy. Our Yorkshire puddings are not plant-based but can be served with the Wellington on request.

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. v - vegetarian | vg - vegan

**TAVOLINO**