

THE
EASTFIELD
HENLEAZE

Sunday Roast

From 12pm

TO START

Salted Almonds	4
House Focaccia, PX Vinegar, Olive Oil	5
Cortijo Olives	5

ROASTS

Braised & Rolled Shoulder of Suffolk Lamb - <i>salsa verde, lamb bacon</i>	19.5
Roast Dry Aged Topside of Hereford Beef - <i>ox cheek ragu, carrot puree</i>	19.5
Roast Pork Belly "Porchetta" - <i>bramley apple sauce, orange, sage, crackling</i>	17.5
Garlic & Tarragon Roast Chicken - <i>pork & apricot stuffing</i>	16.5
Butternut Squash Wellington - <i>chestnut mushrooms, lentils, roast onion gravy</i> VGO	16.5

All served with garlic & thyme roast potatoes, Yorkshire pudding, braised red cabbage, maple glazed carrots & parsnips.

Gluten Free option is available - please ask your server.

EXTRAS

Cauliflower Cheese 4.5

DESSERTS

Custard Tart <i>Yorkshire rhubarb</i>	6
Sticky Toffee Pudding V <i>butterscotch sauce, vanilla ice cream</i>	6
Apple Crumble Cake V <i>caramelised biscuit ice cream</i>	6
Ice Cream & Sorbet V/GF/VGO one scoop 2.50 two scoops 3.50 <i>Ask staff for today's flavours</i>	

KIDS

Mini Roast (any roast option)	8
Cheese & Tomato Pasta V/VGO	5

V vegetarian | **VG** vegan | **GF** gluten free | **VO** vegetarian option available | **VGO** vegan option available | **GFO** gluten free option available

Our kitchen contains allergens. Please inform a member of staff before ordering & we will try our best to accommodate you.

Please note that a discretionary 12.5% service will be added to your bill.

WINE LIST

ROSÉ & SPARKLING

	125ml	175ml	250ml	Btl
Grenache Rosé petit Papillon France <i>A fresh and aromatic nose of raspberries and spices with a pleasingly bright palate.</i>	4.45	5.65	8.15	24.20
Provence Rosé Palm Par L'escarelle France <i>A radiant, pale-pink delicate, subtle fruity nose which is fresh and lively on the palate. A perfect aperitif or paired with light dishes.</i>	4.95	6.65	9.35	28.20
Prosecco Di Maria Italy <i>Pale light yellow colour, with fine perlage. Delicately fruity, slightly aromatic bouquet. Well balanced and light body - a real crowd pleaser.</i>	200ml: 8		30	
Prosecco Rosé Di Maria Italy <i>Light rosé colour with a sophisticated and deep bouquet. Dry, soft and nicely balanced on the palate.</i>				30
Champagne Autréau-Roualet Brut Reserve France <i>Rich biscuity notes following on to ripe stone fruits and a brioche finish. Delicate and fresh with a nutty, lively mousse.</i>				75

WHITE

	125ml	175ml	250ml	Btl
Grillo Eracles Italy <i>Fragrant and full-bodied, vinified by the homonymous grape, a heritage of Sicilian wine making.</i>	4.05	5.05	6.95	19.7
Pinot Grigio Orsino Italy <i>Crisp and dry in style, with pure-youthful stone and citrus fruits and delicate floral aromas. Great with seafood & white meat dishes.</i>	4.25	5.65	7.55	22.20
Chardonnay Auction House Australia <i>Elegant and enticing with a creamy mouth feel and fresh acidity. Notes of lemon, lime and tropical fruits.</i>	5.05	6.85	9.55	27.20
Piquepoul-Terret Pique & Mixe France <i>Lemon and green apple notes combine with a tangy, tropical nose; dry and vibrantly citrus-forward</i>	5.25	7.35	10.35	29.20
Sauvignon Blanc The Perfect Cut New Zealand <i>Crisp & dry with gooseberry, tropical fruits, dried herbs and citrus flavours. Fresh acidity and herbal notes, fruity, elegant, lively.</i>	5.45	7.65	10.65	30.20

RED

	125ml	175ml	250ml	Btl
Montepulciano d'Abruzzo Rubino Principe Italy <i>nose of blackberry and plum with hints of cinnamon and nutmeg. Full bodied with supportive tannins and fresh acidity.</i>	4.05	5.05	6.95	19.7
Shiraz Silver Creek Australia <i>Juicy, rich and ripe with strawberry fruit flavours, chocolate notes and the merest hint of mint; well balanced and refreshing.</i>	4.25	5.65	7.55	22.20
Merlot Rio Alto Chile <i>Fresh and elegant, showing super juicy sweet fruits; plum, blueberries and blackcurrants and a subtle chocolatey finish.</i>	4.45	6.15	8.25	24.20
Pinot Noir Lautarul Romania <i>Classically easy drinking; named after the region's folk music tradition with a core of juicy plum, ripe cherry, raspberry and touches of bramble.</i>	4.75	6.65	9.05	26.20
Malbec El Companero Argentina <i>Bold and full of blueberry and blackberry aromas; rich and spicy with notes of chocolate and a hint of leather</i>	5.25	7.35	10.35	29.20
Rioja Crianza Navajas Gustales Spain <i>Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character.</i>	5.45	7.65	10.65	30.20

DRAUGHT BEER, LAGER & CIDER

Amstel 4.1%	5.2	Heineken 5.0%	5.5
Birra Moretti 4.6%	6	Cruzcampo 4.4%	5.8
Heineken 00 0.00%	4.8	Guinness 4.1%	5.6
Beavertown Gamma Ray APA 5.4%	6.3	Beavertown Neck Oil IPA 4.3%	6.10
Inch's Medium Apple Cider 4.5%	5.2	Orchard Thieves 4.5%	5.2

Please see our selection of **real ales** at the bar

COCKTAILS

£8 each | two for £14

French Martini | Long Island Iced Tea
 Mai Tai | Negroni
 Espresso Martini | Amaretto Sour
 Bloody Mary | Cuban Cup
 Bramble | Clementine Margarita
 Cosmopolitan | Whiskey Sour