

THE
EASTFIELD
HENLEAZE

Sunday Roast

From 12pm

TO START

Salted Almonds	4
House Focaccia, PX Vinegar, Olive Oil	4.5
Cortijo Olives	4

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

Rhubarb and Blood Orange Trifle 6
toasted almonds

Sticky Toffee Pudding **V** 6
butterscotch sauce, vanilla ice cream

Apple Crumble Cake **V** 6
caramelised biscuit ice cream

Ice Cream & Sorbet **V/GF/VGO**
one scoop 2.50 | two scoops 3.50
Ask staff for today's flavours

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

ROSE & SPARKLING 125ml 175ml 250ml Btl

Grenache Rosé | Petit Papillon | France 4.45 5.65 8.15 24.20

A fresh and aromatic nose of raspberries and spices with a pleasingly bright palate.

Provence Rosé | Palm Par L'escarelle | France 4.95 6.65 9.35 28.20

A radiant, pale-pink delicate, subtle fruity nose which is fresh and lively on the palate. A perfect aperitif or paired with light dishes.

Prosecco | Di Maria | Italy 8.00 30.20

Pale light yellow colour, with fine perlage. Delicately fruity, slightly aromatic bouquet. Well balanced and light body - a real crowd pleaser.

Champagne | Autréau-Roualet Brut Reserve | France 75

Rich biscuity notes following on to ripe stone fruits and a brioche finish. Delicate and fresh with a nutty, lively mousse.

WHITE 125ml 175ml 250ml Btl

Grillo | Eracles | Italy 4.05 5.05 6.95 19.70

Fragrant and full-bodied, vinified by the homonymous grape, a heritage of Sicilian wine making.

Pinot Grigio | Orsino | Italy 4.25 5.65 7.55 22.20

Crisp and dry in style, with pure-youthful stone and citrus fruits and delicate floral aromas. Great with seafood & white meat dishes.

Chardonnay | Auction House | Australia 5.65 8.05 9.55 27.20

Elegant and enticing with a creamy mouth feel and fresh acidity. Notes of lemon, lime and tropical fruits.

Piquepoul-Terret | Pique & Mixe | France 5.25 7.35 10.35 29.20

Lemon and green apple notes combine with a tangy, tropical nose; dry and vibrantly citrus-forward

Sauvignon Blanc | The Perfect Cut | New Zealand 5.45 7.65 10.65 30.20

Crisp & dry with gooseberry, tropical fruits, dried herbs and citrus flavours. Fresh acidity and herbal notes, fruity, elegant, lively.

RED 125ml 175ml 250ml Btl

Montepulciano d'Abruzzo | Rubino Principe | Italy 4.05 5.05 6.95 19.70

A nose of blackberry and plum with hints of cinnamon and nutmeg. Full bodied with supportive tannins a fresh acidity.

Shiraz | Silver Creek | Australia 4.25 5.65 7.55 22.20

Juicy, rich and ripe with strawberry fruit flavours, chocolate notes and the merest hint of mint; well balanced and refreshing.

Merlot | Rio Alto | Chile 4.45 6.15 8.25 24.20

Fresh and elegant, showing super juicy sweet fruits; plum, blueberries and blackcurrants and a subtle chocolatey finish.

Pinot Noir | Lautarul | Romania 4.75 6.65 9.05 26.20

Classically easy drinking; named after the region's folk music tradition with a core of juicy plum, ripe cherry, raspberry and touches of bramble.

Malbec | El Companero | Argentina 5.25 7.35 10.35 29.20

Bold and full of blueberry and blackberry aromas; rich and spicy with notes of chocolate and a hint of leather

Rioja Crianza | Navajas Gustales | Spain 5.45 7.65 10.65 30.20

Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character.

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

HAPPY HOUR

£4 selected draught pints
4pm-6pm Mon-Fri

Birra Moretti
Inches Cider | Bath Gem