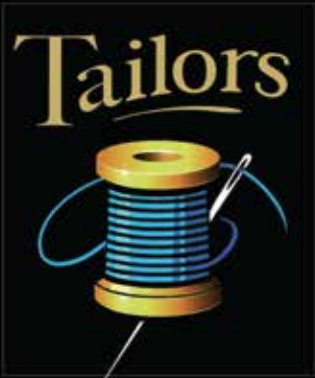




Tailors Eating House Sunday Lunch

Served 12pm - 5pm



To Start

Mixed Marinated Olives with Olive Oil, Balsamic Vinegar & Toasted Ciabatta (V) (VE) (GF*)	5.00/9.00
Homemade Soup of The Day with Warm Ciabatta (V)(VE)	5.00
Homemade Falafel, Crisp Salad, Hummus & Sweet Chilli Sauce (V)(VE)(GF)	7.00
Grilled Goats Cheese, Sun Blush Tomato, Beetroot & Walnut Salad (V) (GF)	7.00
Farmhouse Pâté with Chutney & Crisp Ciabatta	7.00

Mains

Roast Leg of Pork, Sage Onion & Sausage Meat Stuffing, Crackling (GF*)	14.00
28 Day Matured Roast Beef with Yorkshire Pudding (GF*)	15.00
12 Hour Slow Cooked Garlic & Rosemary Leg of Lamb (GF)	16.00
Pan Roasted Chicken Breast wrapped in Bacon with Sage Onion & Sausage Meat Stuffing (GF*)	16.00
Mixed Roast of Pork, Beef & Lamb with Yorkshire Pudding, Stuffing & Crackling (GF*)	18.00
Ghost Roast (No Roast Meat) Sage Onion & Sausage Meat Stuffing & Yorkshire Pudding (V) (VE*)	10.00

All Served with Roast Potatoes, Seasonal Vegetables, Cauliflower & Leek Cheese, Honey Roast Parsnips & Cabbage
Half Portion Roast Available for Children Under 12 Years of Age on Beef, Lamb, Pork or Mixed

Homemade Beer Battered Fish, Chunky Chips, Mushy Peas & Tartare Sauce	14.00
Wholetail Breaded Scampi, House Salad, Chunky Chips & Tartare Sauce	11.00
Mediterranean Vegetable Tart with Crisp Salad & Sweet Potato Fries (VE)(V)	12.00
Vegan Burger, Plant Based Pattie, Salsa, Vegan Cheese, Lettuce, Red Onion, Tomato, Pickles, Vegan Mayo, Spiced Slaw & Skinny Fries (VE)(V)	13.00

Sides

Mash Potato (V)	3.00	Yorkshire Pudding (1) (V)	0.50
Stuffing (1 Slice)	0.50	Roast Potatoes (V) (GF)	3.00
Cauliflower & Leek Cheese (V)	4.00	Seasonal Vegetables (V) (VE*) (GF)	3.00
Pigs in Blanket (4)	5.00		



Desserts 6.00

Classic Vanilla Panacotta with Spiced Fruit Compote (GF)

Homemade Sticky Toffee Pudding with Butterscotch Sauce

Homemade Strawberry Eton Mess with Fruit Coulis (GF) (V)

Homemade Double Chocolate Brownie with Chocolate Sauce (V)

Vegan Chocolate & Salted Caramel Biscuit Cake (VE) (V)
with Vegan Vanilla Ice Cream & Chocolate Sauce

Homemade Toffee Apple Crumble (V)

Chefs Homemade Cheesecake of the Day (please ask staff for details)

All Served with a choice of Ice Cream, Custard or Cream

Traditional Selection of Cheese & Biscuits with Chutney (2.00 Supplement)

GF – Gluten Free GF* – Adaptable to Gluten Free V – Vegetarian VE – Vegan VE* – Adaptable to Vegan

All our prices include VAT at the prevailing rate.
An optional 10% service charge will be applied to all bills.

For special dietary requirements or allergy information, please speak with our staff before ordering.

Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.