



HEATHCOTE  
and STAR

## SUNDAY ROAST MENU

*All of our roasts are served with seasonal veg, duck fat potatoes  
and a Yorkshire pudding..*

*Scotch Brisket 17*

*slow cooked for 5hrs in a Bordelaise reduction*

*West Country Lamb Shoulder 17*

*slow cooked with roasted garlic and rosemary*

*Twice Cooked Norfolk Pork Belly 17*

*dry brined, pressure cooked then seared as steaks*

*Half a Cornfed Chicken 16*

*butter basted and lightly seasoned*

*Grilled Cauliflower Steak (V) 12*

*served with homemade salsa verde (Make it Vegan by removing the Yorkshire  
Pudding)*

## SIDES

*Duck Fat Roasted Potatoes / Veggie Roasted Potatoes 3.5*

*Crackling with Apple Sauce 3.5*

*Additional Yorkshire Pudding 1*

*Buttered Leeks 3.5*

*Devils on horseback 4*

*Pigs in blankets 4*

## PUDDINGS

*Sticky toffee pudding 6*

*madagascan vanilla custard*

*Honeycomb and Chocolate Cheesecake 6*

*vanilla ice cream*

*Lemon Meringue Roulade 6*

*raspberry coulis*