



# Roast on the Coast

## Sunday 4th August

### Appetisers

Freshly baked breads, balsamic vinegar, olive oil £4.50

Crackling straws, roast apple sauce £3.50

Cheese & mustard twists, roast garlic mayo £3.50

### Starters

Soup of the day, freshly baked bread £6

Smoked salmon, salsa verde, granary bloomer £8.50

Sticky beef skewer, summer slaw £7

### Mains

Roast sirloin of beef, horseradish sauce £19

Roast leg of lamb, gooseberry & mint jam £19

Somerset Brie & leek Wellington £17

*all served with*

roast potatoes, Yorkie, honey glazed parsnips, creamed savoy cabbage, cauliflower cheese, fine beans, proper gravy

Beer battered fish of the day, skinny fries,  
minted peas, tartare sauce £18

### Desserts

Brioche bread & butter pudding, custard £6

Chocolate brownie sundae £7

Sticky toffee pudding, salted caramel sauce £6..50



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## Children's meals

### Starters

- Soup of the day, crusty baguette £4  
Tortilla crisps, melted cheese & sour cream £4.50

### Mains

- Choice of roast served with all the trimmings & gravy £9.50  
Vegetarian roast served with all the trimmings & veggie gravy £8.50  
Battered fish of the day, skinny fries, garden peas, tartare sauce £9

### Desserts

- Cookie & ice cream £4.20  
Chocolate brownie sundae £4.50

### Beverages

- Espresso coffee £2 Extra shot 80p  
Americano regular £2.40 large £3.20  
Flat white £3.30 Cappuccino £3.30 Latte £3.10 Hot chocolate £3.90  
Flavoured syrups 75p Non-dairy milk substitutes 40p  
Pot of tea for one & Speciality teas - Earl Grey, Assam & fruit teas £2.40  
Liqueur coffee or hot chocolate £6.50