

---

# Sunday Roast

---

## STARTERS

|   |           |
|---|-----------|
| <b>CHEESE PLATE</b>   | <b>28</b> |
| Three cheeses from Austin-based cheese company Rebel Cheese. Served with grilled sourdough and seasonal accompaniments. Gluten-free bread available for +\$3. **Contains Nuts         |           |
| <b>BEER BATTERED TEMPURA LEEKS</b>  | <b>12</b> |
| With a delicate tempura beer batter, served with teriyaki dipping sauce.  |           |
| <b>PIMENTO CHEESE</b>   | <b>12</b> |
| A unique house-made blend of rice and cashews with house-made pickles and grilled sourdough. Gluten-free bread from Unrefined Bakery available for an additional \$3. **Contains Nuts |           |
| <b>LOX AND CREAM CHEESE</b>   | <b>12</b> |
| Grilled sourdough with a schmear of cream cheese topped with cold-smoked carrot lox and capers. Gluten-free bread from Unrefined Bakery available for +\$3.                           |           |
| <b>CORN RIBS W/ HONEY-MISO BUTTER (GF)</b>  | <b>10</b> |
| <b>PARSNIP FRIES W/ JALAPEÑO AIOLI (GF)</b>   | <b>10</b> |

## ROASTS

All roasts served with seasoned chips, roasted root veggies, yorkshire pudding, red wine gravy, horseradish sauce and your choice of Celeriac Mash, Mushy Peas or Creamy Brussel Sprouts.

|  |           |
|--|-----------|
| <b>HAZELNUT ROAST (GF)</b>   | <b>30</b> |
| House made roast of walnuts, hazelnuts, lupini bean, leeks, citrus, carrots and parsnips.                    |           |
| <b>WELLINGTON (GF)</b>   | <b>30</b> |
| House-made savory roast wrapped in flakey pastry dough, prepared with sautéed shallots and dijon mustard.    |           |
| <b>4OZ FILET MIGNON</b>  | <b>50</b> |
| Featuring Chunk, a delicious, succulent and tender piece of meat. Loaded with flavor, made from 100% plants. |           |

## A LA CARTE SIDES

|  |           |
|--|-----------|
| <b>CELERIAC MASH (GF)</b>  | <b>8</b>  |
| Prepared with cream, butter, and warm spices.                        |           |
| <b>MUSHY MINT PEAS (GF)</b>  | <b>8</b>  |
| The traditional English staple with shallot, garlic, cream and mint. |           |
| <b>CREAMY BRUSSEL SPROUTS (GF)</b>                                   | <b>8</b>  |
| Shredded tiny cabbages with parmesan, cream, garlic and spices.      |           |
| <b>SEASONED CHIPS (GF)</b>   | <b>10</b> |
| Hand-cut and perfectly seasoned. Served with your choice of sauces.  |           |
| <b>ROASTED VEGGIES (GF)</b>  | <b>8</b>  |

## DESSERTS

|   |           |
|---|-----------|
| <b>TIPSY CHOCOLATE BONOFFI TRIFLE</b>   | <b>10</b> |
| Layers of rum-soaked chocolate cake, pastry cream, whipped cream, bananas and bourbon caramel sauce. Available Gluten Free. |           |
| <b>STICKY TOFFEE PUDDING</b>  | <b>8</b>  |
| Rich vanilla sponge cake soaked in a toffee caramel sauce. Served warm.   |           |
| <b>OLIVE OIL CAKE</b>   | <b>10</b> |
| Outrageously decadent cake made with olive oil and orange liqueur. Served with bourbon caramel sauce.                       |           |