



THE CAVENDISH PUB

ROAST MENU



SMALL PLATES

Oyster 6ea (GF)

Catch of the day served with mignonette, lemon and tabasco

Caesar Salad 14 (V)

House-smoked chicken, grilled baby gem lettuce, parmesan cheese, bacon crumble and caesar dressing

Burrata Salad 12 (V)(GF)

Pickled heritage tomato with shallots and crispy capers

Ricotta and Basil Fritters 8 (V)

Creamy ricotta bites served with almonds, honey & lemon emulsion

Blowtorched Dorset Mackerel 14 (GF)(DF)

With burnt orange ponzu sauce and pickled kohlrabi

Serrano Croquettes 12

Serrano and manchego croquette served with crispy serrano ham

ROASTS

ALL SERVED WITH DUCK FAT ROAST POTATOES, YORKSHIRE PUDDING, HONEY CARROTS, GREENS, PARSNIP PURÉE & GRAVY

Roast sirloin of beef 29

Served with horseradish sauce

Slow roasted porchetta 29

Served with apple sauce

Slow-roasted lamb leg 29

With garlic & rosemary, served with mint sauce

Spinach & mushroom pithivier 27 (V) (VE)

With vegan cheese and non-duck fat roasted potatoes - omit yorkshire pudding for a full vegan roast

Roasted cornfed baby chicken with lemon & thyme 29

Served with bread sauce

Mixed roast 31

With beef, poussin and lamb

CHARCUTERIE

THE CAVENDISH MIXED BOARD 70

Selection of all meats and cheeses

MIXED MEAT SELECTION 36

Served with sourdough

Coppa	7
Saucisson Bonnet	9
Cooked ham	8
Chorizo	6
Duck Rillettes	8

MIXED CHEESE SELECTION 38

Served with tomato and onion chutney

Crottin De Chavignol	8
Taleggio	8
18 Month Comte	8
Délice de Bourgogne	9
Blue Di Capra	10

SIDES

Roasted cauliflower cheese 6 (V)**Truffle parmesan fries 6** (V) (GF)**Waffle fries 6** (VE) (GF)**Chunky fries 6** (VE) (GF)**Sautéed Broccoli with butter and chili 6** (V) (GF)**Battered onion rings with nigella seeds 6** (VE)(GF)**Mixed leaf salad 5** (VE)

PUDDINGS

Blackforest Fudge Cake 8 (V)

Chocolate and maraschino cherry ganache, served with french black cherry

Eton Mess 9 (V) (GF)

British Strawberries, vanilla chantilly, strawberry coulis, strawberry sorbet and meringue

Red Thai Tea Panna Cotta 8 (GF)

Condensed milk foam and caramelised coconut chips

Cheese plate 9 (V)

18 month comte, taleggio, blue di capra and home-made crispbread

CHILDREN'S ROAST MENUS ARE AVAILABLE UPON REQUEST.

Vegetarian (V) Vegan (VE)

Prices are inclusive of VAT. A 12.5% discretionary service charge will be applied to the bill. If you have any dietary requirements, please speak to a member of staff and we will be happy to help. Allergen information is available upon request.