



## The Cleveland Arms Sunday Roast

Noscellera olives (v) 5 - Smoked almonds (v) 5

Sourdough, in house butter, smoked sea salt (v) 7

Burrata, heritage tomatoes, kale & basil pesto, croutons 12

Salt cod Scotch egg, sea herbs, sauce Gribiche, pickled 10.5

Charred watermelon, London feta, rocket, lemon & black pepper vinaigrette (v) 9.5

Harm Hock croquettes, parsley emulsion, pickled Granny Smith apples 10.5

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Roasts served with potatoes, parsnip mash, carrots & kale and a Yorkshire pudding

Butter roasted Suffolk chicken supreme, pork & sage stuffing 24

Roast Hereford rump of beef, horseradish cream 26

Roasted Celeriac & wild mushroom Pithivier, onion jus (Vg) 20

Roasted "Dingey Dell" Pork Belly, Brogdale apple sauce 24

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Mixed leaves salad, house dressing (v) 5

Skin on fries 5

Cauliflower cheese 7

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Milk chocolate delice, candied hazelnuts, raspberry sorbet 9.5

Banana sticky toffee pudding, butterscotch, clotted cream ice cream (v) 9

Lemon Posset, Kentish raspberries, lemon verbena 9

Canterbury cheeses, tomato chutney, water biscuits 12

Selection of seasonal ice cream & sorbet (v/vg) 2.5/scoop

Ingredients are sourced primarily from local British suppliers like Natoora, Karraway Bakery, The Wright Brothers & HG Walter, taking advantage of seasonal change. Allergen information available upon request. V - vegetarian vg - vegan. A discretionary 13.5% service charge will be added to your bill.

[thelevelandarms.com](http://thelevelandarms.com) | [markettaverns.co.uk](http://markettaverns.co.uk)