



THE BROADCASTER

BLOODY MARY

Sapling vodka, tomato juice,
house spice mix
10.5

MIMOSA

Prosecco,
orange juice
11

BRUNCH MARTINI

Sapling gin, orange liqueur,
marmalade, lemon
12.5

TO START

Today's bread, leek & dill butter or black garlic & walnut butter v 7

Tiger prawn scampi, scotch bonnet ketchup 14

Clonakilty black pudding sausage roll, guinness brown sauce 11

Tartare of prime beef, pickled walnut & black garlic ketchup 12

Yellowfin crudo, crispy potato, gochujang aioli 14

Burrata, pickled apricot chimichurri & toast v 11

SUNDAY ROAST

FROM 12PM

Corn fed chicken 24 12-hour roast pork belly 28 Dexter beef fillet 29 Mushroom & beetroot wellington v* 21

*All served with honey glazed carrots & parsnips, roast potatoes,
swede mash, seasonal greens, yorkshire pudding & gravy*

SHARING FEAST

FOR 2+

*Includes all meats, trimmings & guinness pigs
in blankets, chicken stuffing, short rib
& marrow roasties*

35pp

SUNDAY SIDES

Roasted cauliflower cheese v 8

Wild mushroom & bone marrow mash 8

Heritage beets, horseradish v* 7

King cabbage & ham hock 7

MAINS

Wild garlic & pea risotto, asparagus & morels v* 21

Pan roasted shetland salmon, charred broccoli, green sauce 28

Chicken & avocado caesar salad, hens egg, bacon, herb croutons 21

32 day aged beef burger, red leicester, bloody mary ketchup & fries 22

Beer battered cornish hake, triple cooked chips, crushed peas, house tartare 21

Dexter sirloin or ribeye, hand cut fries, peppercorn or bearnaise 34/38

SIDES

Pierre koffmann fries, vinegar salt pb 6

Triple cooked chips, miso salt pb 8

Grilled lovers cabbage, honey, soy & smoked chilli v* 6

Charred broccoli, wild garlic, crispy shallots v* 7

Heritage tomatoes, pickled mustard, white balsamic pb 7

PB = PLANT BASED V = VEGETARIAN * = PLANT BASED ON REQUEST
PLEASE LET US KNOW OF DIETARY OR ALLERGEN NEEDS.
AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL.