



H A M P T W O R T H

# SAMPLE SUNDAY ROAST MENU

OUR CHEF HANDPICKS FRESH, SEASONAL INGREDIENTS EVERY WEEK TO KEEP OUR MENU LIVELY WITH LOCALLY SOURCED FAVOURITES. WHAT YOU SEE HERE IS A TASTE OF WHAT WE OFFER, UPDATED WEEKLY TO KEEP THINGS FRESH AND EXCITING.

## MAIN COURSE

(ALL SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES,  
SEASONAL VEGETABLE AND GRAVY)

ROAST TOPSIDE OF BEEF  
HONEY & MUSTARD GLAZED GAMMON  
CAJUN SWEET POTATO ROULADE, JUS (VE)

## PUDDINGS

LEMON BAKEWELL TART, CUSTARD  
CHOCOLATE BROWNIE, CHOCOLATE SAUCE, CLOTTED CREAM ICE CREAM  
PECAN PIE, VANILLA ICE CREAM (VE)

1 COURSE - £21

2 COURSES - £26

Should you require information around ingredients, allergens or have specific dietary requirements please talk to the Manager.

Prices per person and include VAT at current rate.

