

BANTOF

Sunday Roast

our signature Sunday Roast is crafted for sharing & Sunday Debriefs

THREE COURSE SET MENU

£40pp 3 Courses / £65pp Free Flowing Prosecco

£50pp 3 Courses / £75pp Free Flowing Prosecco (Ribeye Main)

Starters

- Tahini Aubergine** with Miso Glaze, Pomegranate, Sesame Seeds & Pistachio (gf, vg)
- Roasted Pumpkin Labneh** with Mint, Hazelnuts, Sumac, Pomegranate & Balsamic Glaze (gf, v)
- Queen Butter Beans** extra large Creamy Beans with Ricotta, Lemon & Basil Pesto (gf, v)
- Burrata** on a Bed of Sweet Potato with Beetroot, Pesto & Balsamic Glaze (gf, v)



Mains

All Served with: Roast Potatoes, Roasted Carrots,
Charred Broccoli with Sesame & Green Beans

- Grilled Chicken with Lemon Sauce** (gf) Non-Set Menu £27.50
- Grilled Seabass with Lemon Sauce** (gf) Non-Set Menu £27.50
- Ribeye Steak with Porcini Sauce** (gf) Non-Set Menu £35
- Cauliflower Steak with Pomegranate Mollases** (gf, vg) Non-Set Menu £27.50



Desserts

- Pistachio Basque Cheesecake** with Caramelized Top, Roasted Pistachio & Pistachio Praline (v)
- Chocolate Fondant** with Caramel Foam, Chocolate Crumble & Vanilla Bourbon Ice Cream (v)
- Traditional Tiramisu** with Coffee Amaretto Soaked Lady Fingers, Mascarpone Cream & Cacao Powder (v)
- Sticky Toffee Pudding** with Salted Caramel Sauce, Walnuts, Vanilla Crumble & Vanilla Bourbon Ice Cream (v)
- Flambé Pineapple** with Dark Rum, Spiced Syrup, Orange Jus, Salted Almonds & Coconut Sorbet (vg, gf)

EXTRA SIDES

Olives £5 | Baked Bread & Oregano Butter £5 | Fries £5
Sweet Potato Fries £6 | Truffled Mashed Potato £8 | Truffle Fries £9

Please notify the team about any allergies or intolerances.

All deep fried dishes (fries, sweet potato fries, padron peppers) may contain GLUTEN and SOYA due to oil cross contamination.

Free Flowing Prosecco will be served for 90 minutes.

An optional 12.5% service charge is added to your bill and distributed via revenue approved tronç.

v: Vegetarian vg: Vegan gf: Gluten-Free





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