



Big Bird Sunday Roasts Menu

Liven up your palate with a glass of fizz or a G&T. We recommend our Frizzante, delicately floral and fizzy, or an Edinburgh Gin & Tonic over ice.

To Start

Seasonal Soup of the Day with Bread 'VE' £6.5

Devilled Whitebait with Tartare Sauce £7.5

To Devour

Roast Local Topside of Beef £16

Wine recommendation, Time Waits For No One, 'Stone Elephant' Monastrell grape, Spain

Roast Norfolk Pork Loin with Crackling & Baked Apple Sauce £14

Wine recommendation, 'AdHoc Hen and Chicken' Chardonnay grape, Australia

Chestnut & Parsnip Loaf with Roast Shallot Gravy 'GF' 'VE' £14

Wine recommendation, Chateau de Campuget, '1753', Viognier grape, France

All served with

Yorkshire Pudding, Garlic & Rosemary Roast Potatoes, Green Vegetables, Roast Root Veggies, Spiced Pumpkin Purée, Red Wine Braised Red Cabbage & Proper Gravy

Feeling super-hungry? Why not add more sides...

Yorkshire Pudding £1 | Bowl of Roasties £4 | Cauliflower Cheese £4

To Delight

Apple & Ginger Crumble £7

Baked White Chocolate Cheesecake £7

Berry & Pistachio Sundae 'VE' £7

To Finish

Choose from our selection of Teas & Coffee

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