

SUNDAY ROAST

Served from 12:30pm - 6:30pm

STARTERS

Soup of the Day <i>Sourdough toast</i>	8	Salmon Tartare <i>Avocado puree, salmon, yuzu gel, seaweed, wasabi crisp</i>	7
Burrata Tomato Salad <i>Burrata, heritage tomatoes, pesto dressing, basil, beetroot</i>	8	Greek Salad <i>Feta, olives, mixed leaf, oregano, cucumber, onion, cherry tomatoes (v)</i>	7
King Prawn and Crevette Cocktail	12		

OUR SIGNATURE ROAST SHARING BOARDS

A grand sharing platter of tender, hand-carved local meats with crisp golden potatoes, towering Yorkshire puddings, vibrant seasonal greens, herb-infused stuffing and rich, velvety gravy

For two £58 For four £105

MAINS

All roasts served with: carrots, parsnips, kale, red cabbage, butternut squash puree, roast potatoes, gravy

Prime Roast Sirloin of Beef	26	Roast Chicken Supreme	19
Iberico Slow Roasted Pork Belly	22	<i>Sage and onion stuffing (contains pork)</i>	
Roast Leg of Lamb	25	Garden Harvest Wellington (ve)	16
<i>Infused with rosemary and garlic</i>		Children's Roast (under 12)	12
		<i>Choose from: beef, chicken or lamb</i>	

SIDES

Roast Potatoes	4	Oven Roasted Beetroot	4
Creamed Leeks	4	Cauliflower Cheese	5
Yorkshire Pudding	5	48 Hour Signature Gravy	3

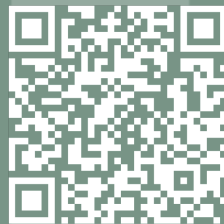
COMPLIMENTARY SUMMER DESSERTS

Included with any main | One per guest

Tiramisu <i>Traditional Italian speciality</i>	Chocolate Affogato <i>Chocolate ice cream, espresso</i>	Chocolate Mousse <i>Berries, candied orange zest</i>
Gooseberry Fool <i>Mint, elderflower</i>	Sorbet or Ice Cream <i>2 scoops</i>	British and Continental Cheese Selection <i>Quince paste, grapes, crispbread</i> Supplement +14

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