For our 2-course Sunday special, choose any any starter and roast dinner for $£ 17.95$. Desserts sold separately.

Please specify at the bar if you are sitting/dining in our outdoor area.

## (V) Vegetarian

(1) Vegan
(1) Gluten Free

All roast dinners can be made gluten free on request.

## KIEK BLCK. <br> GHILAX <br> Hets <br> THE SUNDAY <br> TO YOU.

## STARTERS

## CALAMARI FRITTIAIOLI <br> $£ 6.50$ <br> CHEF'S SOUP OF THE DAY <br> $£ 4.95$ <br> BLACK PUDDING FRITTI WITH PINK <br> £5.50 <br> GARLLC MUSHROOMS ON TOAST © <br> £5.50 <br> PEPPERCORN SAUCE <br> POTATO SKINS (1) <br> $£ 4.95$ <br> HOMEMADE CHICKEN LIVER PARFAIT <br> $£ 5.95$ <br> ROAST DINNERS

All served Sunday style with, roasties, mash, Yorkshire pudding, homemade sage and onion stuffing, a mix of seasonal vegetables and our famous bonemarrow gravy,

ROAST CHICKEN BREAST
ROAST BELLY PORK STUFFED WITH SAGE, BLACK PUDDING AND APPLE ROAST LEG OF LAMB
$£ 13.95$ PREMUM TOP SIDE OF BEEF $£ 13.95$
$£ 13.95$ ROAST GAMMON
$£ 13.95$ NUT ROAST SERVED WITH ALL THE TRIMMINGS (1) ©

# 2 COURSES FOR $£ 17.95$ <br> CHOOSE FROM ANY SUNDAY STARTER AND ROAST DINNER 

## ADD A DESSERT FOR ONIY AN EXTRA \&8.50.

CHOOSE FROM STICKY TOFFEE PUDDING, OHOCOLATE BROWNIE OR CHEESECAKE OF THE DAY.

## ALTERNATIVE MAINS

PENNE ARRABBIATA (1) $£ 9.50$ SPAGHETTI BOLOGNESE $£ 10.50$
Can be made vegan on request.
TAGLIATELLE CARBONARA
PIZZA PEPPERONI
£11.50

## SUNDAY SIDES \& EXTRAS

EXTRA MEAT - $£ 3.95$
FLUFFY YORKSHIRE - $£ 1.50$

## DESNERTS

PIGS IN BLANKETS - $£ 3.00$
STUFFING BALLS - $£ 2.00$
EXTRA ROASTY - $£ 1.00$

All of our jaw-droppingly gorgeous sweet treats are served your choice of cream or ice cream.
PREGO HOMEMADE CHEESECAKE $£ 5.95$ CLASSIC WAFFLE $£ 5.95$
A silky homemade cheesecake over a thin Topped with caramel and chocolate sauce and biscuit crust. Our Prego cheesecake changes daily, please check with our team to find out the cheesecake of the day.
ALL-BUTTER STICKY TOFFEE PUDDING $£ 5.95$
Homemade traditional sticky sponge,
PREGO ETON MESS ©
$£ 5.95$
showered with a toffee sauce topping.


Allergens.
Due to the current nationwide challenges, we are using various suppliers for our ingredients and are currently working to update our allergen menu to reflect this. While we are reviewing this data we are sorry but we can not guarantee that any product is completely free from any allergen. Please let your server know if you have any allergens so that this can be checked with the chef, as not all ingredients may be listed on the menu. All dishes are prepared \& cooked where allergen ingredients (e.g. nuts, flour etc.) are commonly used. We are sorry for any inconvenience or disappointment that this may cause; the handling of allergens and safety of guests is of the utmost importance to us.

