

SUNDAY ROAST

Why Not Start Your Roast with a Lovely Cocktail?

Vibrant Peach Bellini · Spicy Bloody Mary – £8.50

TO START

PRAWN COCKTAIL – 9.95

*Whole Atlantic Prawns in a Classic Marie Rose Sauce
Served on a Bed of Little Gem Lettuce with Wholemeal
Bread and Butter*

SOUP OF THE DAY – 8.45

Served with Crusty Baguette and Butter

CHICKEN LIVER PARFAIT – 9.50

Served with Fresh Radish and Buttered Toast

MAINS

ROAST SIRLOIN OF BEEF – 21.95

*28 Day Grass Fed (Served Medium Rare) with
Creamed Horseradish Sauce*

ROAST BELLY OF PORK WITH CRISPY CRACKLING – 21.95

With Handmade Apple Sauce

DÔME SIGNATURE NUT ROAST – 19.95

with Vegetarian Gravy

*All Served with Crispy Roast Potatoes, Chefs Giant
Yorkies, Honey Roasted Parsnips, Cauliflower Cheese,
Savoy Cabbage, Peas and a Rich Stock Gravy*

DESSERTS

THE SUNDAY SUNDAE – 8.50

*A Decadent Classic with Madagascan Vanilla Ice
Cream, Strawberry Compote, Whipped Cream and
Roasted Chopped Walnuts*

APPLE AND BERRY CRUMBLE – 8.50

*Classic Apple and Berry Crumble Served Warm with
Vanilla Ice Cream, Custard or Double Cream*

STICKY TOFFEE PUDDING – 8.50

*Served with Toffee Sauce and Vanilla Ice Cream,
Custard or Double Cream*

AFFOGATO – 6.50

*2 Scoops of Luxury Madagascan Vanilla Ice Cream with
a Shot of Espresso*

ICE CREAM

Madagascan Vanilla

Double Chocolate

Strawberries and Cream

2 Scoops – 4.30 3 Scoops – 5.80

LEMON SORBET

2 Scoops – 4.30 3 Scoops – 5.80

Add a Scoop of Ice Cream to a Dessert 1.50

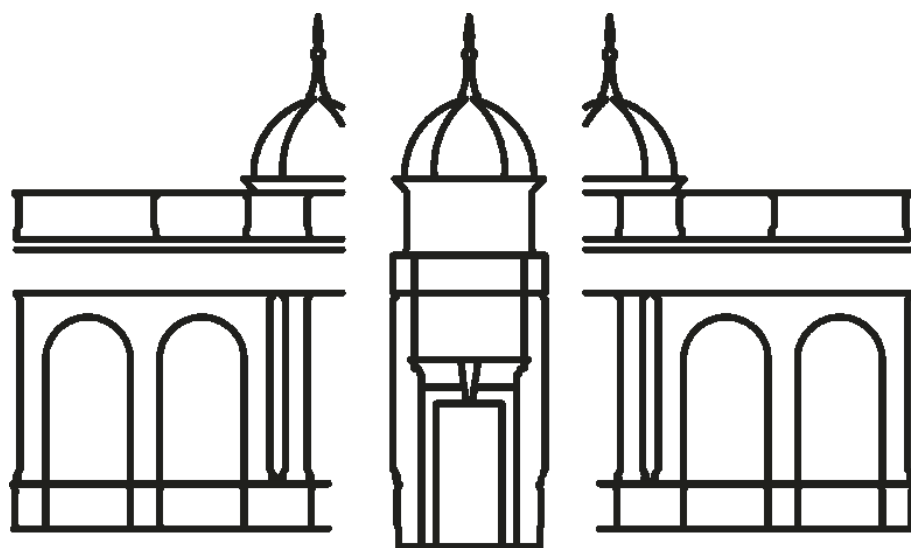
JUST FOR KIDS – 8.50

Chicken Goujons · Fish Goujons · Burger

All Served with a Helping of Fries

Please inform your server of any special dietary requirements or food allergies

While we take precautions to keep allergens separate, our food production staff works with all ingredients in a shared kitchen



The DÔME

