



## SUNDAY LUNCH TAKEAWAY

£17 PER ROAST/PER PERSON

COLLECTION ONLY | PREBOOKED ONLY

### THE ROASTS

#### ABERDEEN ANGUS ROAST SIRLOIN OF BEEF

28 day dry aged on the bone pure bred Aberdeen Angus cooked pink, rich beef pan juice gravy with Madeira & red wine with a Yorkshire pudding.

GF\* DF\*

£21

#### FREE RANGE ROAST CHICKEN SUPREME

Free range, English chicken supreme roasted with a lemon and herb butter, chicken pan juice gravy with Somerset cider, sage & onion stuffing with a Yorkshire pudding.

GF\* DF\*

£19

#### VEGETARIAN ROAST

Delicious mix of brown rice, mixed seeds, cranberries & mushrooms topped with cranberry sauce & melted Cheddar. Vegetarian mushroom & Marsala wine gravy with a vegetarian Yorkshire pudding.

V VE\* GF\* DF\*

£18

#### All served with:

Goose fat roasted potatoes  
(Sunflower herb roasties for vegetarian option if required)  
Roasted root vegetables  
Heritage tricolour carrots in local honey & butter  
Our signature Barber's Vintage Cheddar cauliflower cheese  
5 Spice & red wine braised red cabbage

#### Sauces available on request:

Horseradish cream, cranberry & port sauce  
English mustard, Dijon mustard, wholegrain mustard, French mustard  
mint sauce, mint jelly, chilli apple jelly, Bramley apple sauce

V  
Vegetarian

VE  
Vegan

DF  
Dairy Free

GF  
Gluten Free

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Adjustment Available