

Sunday Roast @ Barnabys Lounge

All Roasts are served with rosemary and garlic potato, chantenay carrots, Orange braised red cabbage, crushed celeriac, new season English asparagus, double yolk Yorkshire pudding & proper gravy

The Beef 20

21 day aged Sirloin of beef, home made crème fraiche horseradish sauce

The Pork 18

Rolled Porchetta of pork belly, home made roasted Bromley apple sauce

The Lamb 20

Garlic roasted leg of lamb on the bone, home made mint sauce

The Vegan 17

Beetroot, cauliflower and cumin Strudel, rosemary and roasted garlic gravy.

All Meat Roast 25

A slice of each meat with all the sauces

Large sides to share 7

Cauliflower cheese

Pigs in blankets

Kids Roast 10

Apple and apricots crumble with vanilla ice cream or custard 7

Sticky toffee pudding 7