

A R E N S

BAR & GRILL

SUNDAY ROAST

Please Note: Our Main Menu is Also Available

PRE ROAST DINNER DRINKS

Fresh Orange Juice.....**£4.00** Prosecco**£7.00** Mimosa **£4.95**

MAINS

All Served with Chefs Seasonal Vegetables, Roast Potatoes, Yorkshire Puddings & Gravy

Roasted Corn-Fed Chicken **£14.50**

Pigs in Blankets, Onion & Sage Stuffing & Bread Sauce

Shropshire 340g Slow-Cooked Beef **£15.95**

Shropshire Rare Roast Topside of Beef **£16.95**

Shropshire Slow-Cooked Minted Lamb Steak **£16.95**

Honey Parsnips

Roasted Gloucestershire Pork & Apple Stuffing Roulade* **£17.95**

*Caramelised Apple & Crackling. *Due to the nature of cut, this can be a fatty dish*

Arens Ultimate Mixed Roast **£24.95**

A Selection of Four Meats

Vegan Roast **£14.50**

A Mix of Brown Rice, Cashews & Mushrooms, Topped with Sweet Cranberries, Crunchy Cashews & Chestnuts. Served with Onion Gravy & Lots of Vegetables

TO SHARE OR FOR THE HUNGRY!

400G Chateaubriand Chefs Seasonal Vegetables, Roast Potatoes, Yorkshire Puddings & Gravy **£65.00**

WHY NOT ADD A FEW EXTRAS?



Red Wine
Gravy Fondue
£7.95



Pigs in Blankets
& Stuffing
£4.50



Seasonal
Vegetables
£4.50



Roasted Maris
Piper Potatoes
£4.50

RECOMMENDED FOR AFTERS

Arens Bramley Apple Crumble *with Vanilla Ice Cream & Custard* **£7.00**

Apply Betty Pudding **£7.50**

Traditional Bread & Butter pudding on a bed of Caramelised Apple & Cinnamon served with Custard & Vanilla Ice Cream

Or why not ask to see our full Dessert Menu?

A discretionary 12.5% service charge will be added to all parties.