

THE
BASKETMAKERS
— ARMS —

SUNDAY ROASTS

All our Sunday roasts are served with confit garlic & rosemary roasted potatoes, maple glazed carrots & parsnips, braised red cabbage, seasonal greens in a miso & lemon emulsion, roasted sweet potato puree, Yorkshire pudding & lashings of red wine gravy.

Our homemade gravy is suitable for gluten free guests.

We also have kids roasts in meat, veg & vegan options.

THE MEATS

Roasted Strip Loin - with Pulled Shin £21

Roasted Garlic & Rosemary Leg of Lamb - with Pulled Shoulder £20

Slow Cooked Cider Pork Belly - with Sliced Loin £19

Lemon, Thyme & Garlic Chicken Supreme - with Braised Leg £19

Chef's Guest Roast of the Day - See Blackboard

THE VEG

Wellington of the Week £18 (V)

Wild Mushroom, Winter truffle & Tarragon Tart £18 (VGO) (NGCI)

THE SIDES

Cauliflower Cheese £6 (V)

Pigs in Blankets £5

Cheesy Leeks £5 (V)

Apple, Sage & Onion Stuffing Balls £5 (VG)

Maple Roasted Root Vegetables £4 (VG) (NGCI)

Confit Garlic & Rosemary Roasted Potatoes £5 (VG) (NGCI)

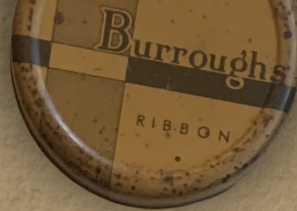
Handcut Chips £5 (V) Add Cheese £1.50

Shoestring Fries £5 (V) Add Cheese £1.50

Check out our board for chefs selection of seafood specials of the day

Ask us for a recommendation on cask ales, wines, spirits & single malts to compliment your meal

V - Vegetarian VO - Vegetarian Option VGN - Vegan VGO - Vegan Option NGCI / NGCIO - Non gluten containing ingredients



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