

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 Beef Striploin with Pulled Beef Shin £22 (NGCIO)

Roasted Garlic & Rosemary Lamb Leg with Braised Lamb Shoulder £21 (NGCIO)

Slow Cooked Crispy Cider Pork Belly with Sliced Pork Loin £20 (NGCIO)

Lemon, Garlic and Thyme Chicken Breast with Braised Chicken Leg £20 (NGCIO)

Chef's Guest Roast of the Week - See Blackboard

THE VEG

Wellington of the Week £18 (V)

Tenderstem Broccoli, Garden Pea and Leek Tart £18 (VGO) (NGCI)

THE SIDES

Roasted Cauliflower Cheese £6 (V)

Cheesy Leeks £5 (V)

Pigs in Blankets £5

Sage and Onion Stuffing Balls £5 (VGO)

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

Roasted Tenderstem Broccoli £5 (VG) (NGCI)

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

Shoestring fries £5 Add Cheese £1.50 (VGO) (NGCI)

Hand cut chips £5 Add Cheese £1.50 (VGO) (NGCI)

Yorkshire Pudding £1.50 (V)

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



THE
BASKETMAKERS
— ARMS —

