

THE
EASTFIELD
HENLEAZE

Sunday Roast

From 12pm

TO START

Salted Almonds	4
Focaccia & Oil	4.5
Cortijo Olives	4

ROASTS

Braised & Rolled Shoulder of Suffolk Lamb - <i>salsa verde, lamb bacon</i>	19.5
Roast Dry Aged Topside of Hereford Beef - <i>carrot puree</i>	18
Roast Pork Belly "Porchetta" - <i>bramley apple sauce, orange, sage, crackling</i>	17.5
Garlic & Tarragon Roast Chicken - <i>apricot & pork stuffing</i>	16.5
Butternut Squash Wellington - <i>chestnut mushrooms, lentils, roast onion gravy</i> VGO	16.5

All served with garlic & thyme roast potatoes, Yorkshire pudding, braised red cabbage, maple glazed carrots & parsnips.

Gluten Free option is available - please ask your server.

EXTRAS

Cauliflower Cheese 4.5

DESSERTS

Chocolate Orange Trifle **V** 6
brandy snap

Sticky Toffee Pudding **V** 6
butterscotch sauce, vanilla ice cream

Apple Crumble Cake **V** 6
caramelised biscuit ice cream

Ice Cream & Sorbet **V/GF/VGO**
one scoop 2.50 | two scoops 3.50
Ask staff for today's flavours

KIDS

Mini Roast (any roast option) 8

Cheese & Tomato Pasta **V/VGO** 5

V vegetarian | **VG** vegan | **GF** gluten free | **VO** vegetarian option available | **VGO** vegan option available | **GFO** gluten free option available

Our kitchen contains allergens. Please inform a member of staff before ordering & we will try our best to accommodate you.

Please note that a discretionary 12.5% service will be added to your bill.



WINE LIST

RO S É & SPARKLING 125ml 175ml 250ml Btl

Grenache Rosé | Petit Papillon | France 4.4 5.6 8.1 24

A fresh and aromatic nose of raspberries and spices with a pleasingly bright palate.

Provence Rosé | Palm Par L'escarelle | France 4.9 6.6 9.3 28

A radiant, pale-pink delicate, subtle fruity nose which is fresh and lively on the palate. A perfect aperitif or paired with light dishes.

Prosecco | Di Maria | Italy 6 30

Pale light yellow colour, with fine perlage. Delicately fruity, slightly aromatic bouquet. Well balanced and light body - a real crowd pleaser.

Champagne | Autréau-Roualet Brut Reserve | France 75

Rich biscuity notes following on to ripe stone fruits and a brioche finish. Delicate and fresh with a nutty, lively mousse.

W H I T E 125ml 175ml 250ml Btl

Grillo | Eracles | Italy 4 5 6.9 19.5

Fragrant and full-bodied, vinified by the homonymous grape, a heritage of Sicilian wine making.

Pinot Grigio | Orsino | Italy 4.2 5.6 7.5 22

Crisp and dry in style, with pure-youthful stone and citrus fruits and delicate floral aromas. Great with seafood & white meat dishes.

Chardonnay | Auction House | Australia 5 6.8 9.5 27

Elegant and enticing with a creamy mouth feel and fresh acidity. Notes of lemon, lime and tropical fruits.

Piquepoul-Terret | Pique & Mixe | France 5.2 7.3 10.3 29

Lemon and green apple notes combine with a tangy, tropical nose; dry and vibrantly citrus-forward

Sauvignon Blanc | The Perfect Cut | New Zealand 5.4 7.6 10.6 30

Crisp & dry with gooseberry, tropical fruits, dried herbs and citrus flavours. Fresh acidity and herbal notes, fruity, elegant, lively.

R E D 125ml 175ml 250ml Btl

Montepulciano d'Abruzzo | Rubino Principe | Italy 4 5 6.9 19.5

A nose of blackberry and plum with hints of cinnamon and nutmeg. Full bodied with supportive tannins a fresh acidity.

Shiraz | Silver Creek | Australia 4.2 5.6 7.5 22

Juicy, rich and ripe with strawberry fruit flavours, chocolate notes and the merest hint of mint; well balanced and refreshing.

Merlot | Rio Alto | Chile 4.4 6.1 8.2 24

Fresh and elegant, showing super juicy sweet fruits; plum, blueberries and blackcurrants and a subtle chocolatey finish.

Pinot Noir | Lautarul | Romania 4.7 6.6 9 26

Classically easy drinking; named after the region's folk music tradition with a core of juicy plum, ripe cherry, raspberry and touches of bramble.

Malbec | Camarada | Argentina 5.2 7.3 10.3 29

Copious amounts of blackberry, plum and cherry. Rounded tannins make this soft on the pallet with a fresh finish that makes you reach for another glass.

Rioja Crianza | Navajas Gustales | Spain 5.4 7.6 10.6 30

Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character.

DRAUGHT BEER, LAGER & CIDER

Amstel 4.1%	5.1	Heineken 5.0%	5.4
Birra Moretti 4.6%	5.9	Cruzcampo 4.4%	5.7
Heineken 00 0.00%	4.7	Guinness 4.1%	5.5
Beavertown Gamma Ray APA 5.4%	6.2	Beavertown Neck Oil IPA 4.3%	6
Inch's Medium Apple Cider 4.5%	5.1	Orchard Thieves 4.5%	5.1

Please see our selection of **real ales** at the bar

COCKTAILS

£8 each | two for £14

French Martini | Long Island Iced Tea
Mai Tai | Negroni
Espresso Martini | Amaretto Sour
Bloody Mary | Cuban Cup
Bramble | Clementine Margarita
Cosmopolitan | Whiskey Sour

HAPPY HOUR

£4 selected draught pints
4pm-6pm Mon-Fri

Birra Moretti
Inches Cider | Bath Gem