


SUNDAY ROAST MENU

Below are some pairing suggestions. We love them, we hope you will too.  Pairing Suggestion


ROAST


All roasts served with braised red cabbage, broccoli, carrots, roast potatoes, gravy & Yorkshire pudding

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| Lemon & Thyme Suffolk Half Chicken 18  Chardonnay, Stiegl Goldbräu | Butternut Squash & Cranberry Nut Roast 17.5 (v) (vegan option available)  Viognier, Brixton Reliance Pale Ale |
| Angus Beef Rib Eye 20  Malbec, Sierra Nevada Pale Ale | Mushroom, Beetroot & Tofu Wellington 17.5 (v) (vegan option available)  Pinot Noir, Little Victories IPA |
| Welsh Lamb Shoulder 20  Rioja, Soundwave IPA | Pork Lion 20  Pinot Noir, Rothaus Pils |
| Kids Roast 12.5 | |

FROM OUR CHARCOAL TANDOOR OVEN

Roasts with a Booma twist, cooked in our charcoal tandoor oven and served with all the trimmings and masala potatoes

Tandoori Half Chicken 18.5
 Sauvignon Blanc, Sierra Nevada Pale Ale

Tandoori Shank of Lamb 22
 Malbec, Soundwave IPA

SIDES


Cauliflower Cheese (v) 5.5

Roast Potatoes (v) 4.5

DESSERTS

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|--|---|
| Pecan Pie (v) 7 with vanilla ice cream | Baked Cheesecake (v) (gf) 7 with raspberry coulis |
| Waffle (v) 7 with vanilla ice cream & toffee sauce | Chocolate Brownie (v) (gf) 7 with vanilla ice cream |

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(v) vegetarian | (vg) vegan | (gf) gluten free |  pairing suggestion

All dishes may contain nuts and other allergens. Please speak to your server regarding any allergies or intolerances. All prices are inclusive of VAT.
A discretionary 10% service charge will be added to your bill.