

The Shaftesbury Tavern

Traditional English Sunday Roast

Roasts

28-day, dry aged Ribeye, cooked with Rosemary Mustard & Horseradish Cream (GF)	£23.75
Slow cooked Old Spot Pork Belly with Crackling & Apple sauce (GF)	£21.00
Corn-fed Chicken served with English Mustard (GF)	£19.00
Spinach, Ricotta, Mushroom & Pumpkin Wellington (Vegetarian)	£18.50
Roasted Jackfruit, seasoned with traditional English Garden Herbs (Vegan)	£18.50

All served with Goosefat Roasties, Hispi and Cavolo Nero cabbage, Buttered leafy Carrot, Shallots, Yorkshire Pudding and Veal Jus Gravy*.*

**Vegetarian and Vegan options are accommodated.*

Child option (please request your child's preferences with your server) £11.50

Sides

Cauliflower Cheese	(Vegetarian) Cooked in our Four Cheese and Leek Mornay Sauce, finished with a Herbed breadcrumb topping	£7.25
Mac & Cheese		£6.75
Extra Roast Potatoes (Goosefat or Vegan) (GF)		£4.75
Extra Gravy (Veal Jus or Vegan) (GF)		£1.75
Extra Yorkie		£1.75

Desserts - *All desserts are made inhouse*

Sticky Toffee Pudding & Butterscotch Sauce	£6.50
Apple Crumble & Custard (GF)	£6.00

(GF) = Gluten Free - Unfortunately our Yorkies cannot be gluten free

To avoid disappointment, we recommend pre-ordering your Sunday Roast.

Email us at shaftesburyt@remarkablepubs.co.uk

Call 020 7272 7950

To book a table: www.theshaftesburytavern.co.uk

LARGE GROUPS ARE REQUIRED TO PRE-BOOK AND PRE-ORDER

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL