

LILLIAN'S

Sunday Roast Boards

Create your own indulgent Sunday Roast board

Choose your giant Yorkshire Pudding

Then pick TWO sides

Homemade bottomless gravy... Because one jug is never enough

CREATE YOUR OWN

SLOW-COOKED BEEF BRISKET £18.99

MELT-IN-THE-MOUTH BEEF BRISKET, SLOW-COOKED FOR 6 HOURS IN RED WINE AND FRAGRANT HERBS. FINISHED WITH PUNCHY HORSERADISH AND WRAPPED IN LILLIAN'S GIANT YORKSHIRE PUDDING.

APPLE CIDER PULLED PORK £16.99

SUCCULENT PORK SHOULDER, SLOW-COOKED IN APPLE CIDER WITH THYME, ROSEMARY, AND GARLIC. TOPPED WITH A DOLLOP OF CLASSIC APPLE SAUCE AND WRAPPED IN LILLIAN'S GIANT YORKSHIRE PUDDING.

BLONDE ALE ROAST CHICKEN £15.99

JUICY ROAST CHICKEN COOKED IN LILLIAN'S BLONDE ALE AND MADEIRA WINE, PAIRED WITH HOMEMADE STUFFING AND SWEET PIQUILLO PEPPER JAM, ALL WRAPPED IN LILLIAN'S GIANT YORKSHIRE PUDDING.

SIDES (PERFECT FOR SHARING... OR NOT)

PIGS IN BLANKETS	5.95
CAULIFLOWER CHEESE WITH TRUFFLE OIL & PARMESAN	5.95
TENDERSTEM BROCCOLI WITH GARLIC BUTTER	5.25
HONEY-GLAZED CHANTENAY CARROTS	4.50
CRISPY HOMEMADE ROAST POTATOES	5.95
KALE	4.50
GREEN BEANS	4.50
BRUSSELS SPROUTS (THEY'RE NOT JUST FOR CHRISTMAS!)	4.95