

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 CARROTS 4.50

CRISPY HOMEMADE ROAST POTATOES 5.95

BRAISED RED CABBAGE 4.50

LEeks WITH MUSTARD CREAM & BACON 4.50

GREEN BEANS 4.50