

# CÁSCARA

## SUNDAY LUNCH MENU

One course £16.50 | Two courses £19.50 | Three courses £22.00

### STARTERS

Dusted baby squid, alioli,  
lemon (GF)(M)

Homemade seasonal  
soup, sourdough

Honey and smoked chilli  
chicken wings (GF)(B)(VE  
option available)

Empanadas (ask your  
server for more details)

Tacos asada (ask your  
server for more details)(GF)

### ROASTS & MAINS

*\*Roasts served with beef dripping roasties, sweet potato mash, roasted thyme and molasses carrots, garlic buttered tenderstem broccoli, creole sausage stuffing, Yorkshire pudding, bone marrow gravy*

Grilled, roasted  
rump of beef

Corn-fed  
chicken supreme

Confit belly of  
pork

Mushroom pie, frites,  
crushed mint peas (VE)

*\*GF options available.*

### TO SHARE

#### Chateaubriand Sharing Board

(Serves 2), beef dripping roasties, sweet potato mash, roasted thyme and molasses carrots, garlic buttered tenderstem broccoli, creole sausage stuffing, pigs in blankets, Yorkshire pudding, bone marrow gravy, homemade horseradish sauce

*Two courses £70.00 | Three Courses £76.00*

**A selection of desserts and Blending Room coffee is available (ask your server for more details).**

### SIDES

**Pigs in blankets** £4.00

*Butchers sausage,  
streaky bacon*

**Stuffs, spuds & puds** £4.00

*Extra stuffing, roast  
spuds, Yorkshire puds*

**Creamed leeks &** £3.50

**cabbage**

Please note, gluten, celery and other allergens are handled in the kitchen. If you have any intolerances please notify a member of staff before ordering. All weights and measures are correct before cooking.

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (M) Molluscs, (B) Contains Bones