

# Sunday Menu

## NIBBLES

<b>Sourdough bread</b> , cold pressed rapeseed oil & balsamic vinegar (pb)	4
<b>Nocellara olives</b> (pb) (gif)	3.75
<b>Honey &amp; mustard glazed pigs in blankets</b>	5
<b>Black garlic hummus</b> , sumac roasted cauliflower, heritage carrot, sesame, flat bread (pb)	5

## STARTERS

<b>Soup of the day</b> (v) ~Ask about today's flavour~	6.5
<b>Shin of beef ragu, toasted brioche</b> , fried egg & Parmesan	11.5
<b>Buffalo chicken wings</b> with Frank's hot sauce (gif) / BBQ sauce	6 for 7.5   9 for 9   15 for 12
<b>Mussels marinière</b> steamed with onion, white wine, cream & parsley	10 / 17.5
<b>Pumpkin ravioli, sage butter</b> , roasted pumpkins, sautéed wild mushroom, crispy shallot & pumpkin seeds	9 / 15.25
<b>Warm roast root vegetable salad</b> , vegan cream cheese, pickled walnuts, crispy kale, toasted seeds (pb)	7.5 / 11

## TO SHARE

<b>Nachos</b> with guacamole, sour cream, salsa, jalapeños & cheese (v) (gif)	8 / 12
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## SUNDAY ROASTS

*All roasts are served with Yorkshire pudding, roast potatoes, celeriac purée, hispi cabbage, roasted carrots & parsnips, red wine gravy*

<b>Roast beef</b> , horseradish cream	19.75
<b>Roast pork</b> , apple sauce	16.5
<b>Roast chicken</b> with apricot, pork & sage stuffing, bread sauce	19
<b>Roast mushroom &amp; cashew nut Wellington</b> with vegan gravy (pb)*	17

## MAINS

<b>Battered haddock fillet</b> , chips, mushy peas & tartare sauce	16.75
<b>Beef burger</b> with Cheddar cheese, tomato salsa, pickle, baby gem, burger sauce & chips	15
<b>BBQ pork ribs</b> , smoked beans, sweetcorn slaw, Koffmann's chips, bread & butter pickles	21.5
<b>"Green Grilla" plant based burger</b> , vegan mozzarella, tomato, baby gem & burger sauce (pb)	15.75

## SIDES

<b>Cauliflower cheese</b> , thyme & parsley crumb (v) (gif)	5	<b>Honey, thyme &amp; lemon roasted parsnips &amp; carrots</b> (v) (gif)	4.5
<b>Pigs in blankets</b> , rosemary, honey & mustard	4	<b>Koffmann's chips</b> (pb) (gif)	4.25
<b>Yorkshire pudding</b>	1		

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

\*Not served with Yorkshire pudding. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

## PUDDINGS

<b>Sticky toffee pudding</b> , clotted cream & toffee sauce (v) (gif)	7
<b>Sorbets &amp; Ice creams selection</b> <i>ASk for today's flavours</i>	scoop 2
<b>Blackberry trifle</b> , spiced custard & toasted pistachio (v)	8
<b>Lemon cheesecake</b> , blood orange curd, charred clementine (pb) (gif)	8.5
<b>The ultimate sundae</b> : chocolate & vanilla ice cream sundae with raspberry coulis, chocolate brownie, honeycomb bites, white chocolate pencil & wafers (v)	8.75
<b>Chocolate brownie</b> , vanilla ice cream & raspberry coulis (v) (gif)	8
<b>Salted caramel chocolate truffles</b>	4.5

*Coming up*

AT ST ANDREWS

### CHRISTMAS CELEBRATIONS

Whether it's a family celebration, a catch-up with friends, or a well-deserved office get-together, let us do the hard work so you can spend your time getting into the Christmas spirit!

### CHRISTMAS MOVIE NIGHTS

**Every Sunday in December**

Join us in getting really festive with a selection of classic Christmas films through December, check on socials for whats on!

### BIG FAT CHRISTMAS QUIZ

**Sunday 3rd December**

Christmas movie theme quiz, followed by a Christmas movie!

Use **Club SAB** to view allergen and calorie information and to order from your table



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