



CHEFIEE KITCHEN POP - UP AT THE DOCKYARD

SUNDAY ROASTS

FRESHLY MADE WITH LOVE AND
PASSION

SERVED FROM 12-5PM

STARTERS

ROASTS

DESSERTS

Fish balls (GF) 6.5

marinated white fish with fresh herbs and zesty lemon in lightly baked breadcrumbs topped with homemade mara-mara sauce

Cauliflower and chickpea cakes (GF/V) 6.5

with pumpkin seeds and carrot pancetta red sauce

YORKSHIRE PUDDING WRAP 11.5

Your choice of filling served with all the trimmings with a side of meat/vegan gravy

-SLOW ROASTED BEEF

-ROAST CHICKEN

-ROAST LAMB

-CHICKPEA AND LENTIL BAKE (V)

All roasts served with rosemary garlic roast potatoes, seasonal veg, honey roasted parsnips, carrots, homemade Yorkshire pudding and unlimited meat/vegan gravy

SLOW ROASTED BEEF 16

ROAST CHICKEN 12.5

ROAST LAMB 16

CHICKPEA AND LENTIL BAKE (V) 12.5

EXTRAS

Cauliflower cheese (GF) 5 Seasonal veg 4
Roasted potatoes 4.5
Yorkshire pudding (GF) 2 Vegan Yorkshire
pudding (V/GF) 2

Ice cream (3 scoops) 3.5

Mango sorbet, lemon sorbet, honeycomb, salted caramel

Vegan bake 5 (2 for 7.5)

Ask staff for dessert of the day

3 COURSES FOR 21

(+ 3.5 for beef and lamb)

Any choice of starter, roast and dessert