
THE GRILL

ON
NEW YORK STREET

THE SUNDAY ROAST



The feeling of friendship is like that of being comfortably filled with roast beef; love, like being enlivened with Champagne.

BY SAMUEL JOHNSON [1709-1784]

WHAT MAKES SUNDAYS SO SPECIAL?

Is it the night before? Is it the night before the night before? Is it the long lie in? Is it taking the dog for an extra long walk? Is it watching the Grand Prix while feigning interest in the Sunday supplements? Is it washing the car? Is it mowing the lawn? Is it picking the kids up from camp? Is it the Antiques Roadshow? **Or is it...**

A proper Roast Dinner! You know what we mean... the Real Deal. A fantastic joint of meat, great roast tatties, proper gravy (like your Grannie makes), your weekly allowance of veg, a cheeky glass of red, eyeing up the last spud, using every dish, pan & pot in the kitchen and then pretending to be asleep afterwards to avoid the washing up.

ROASTS FOR TWO

We believe that the essence of a great Sunday Roast is that it should be shared. As such all of our roast dinners are prepared, served and priced for two to share.

Roasted Loin of Pork 32.00

with crackling of course, served with all the trimmings and apple sauce*

Roasted Whole Chicken 29.00

*in the spirit of sunday laziness, we have boned the chicken and stuffed it with sage and onion and divided it evenly – served with all the trimmings**

Roasted Sirloin of Beef 34.00

what sunday is all about! cooked either medium or well done, served with all the trimmings and horseradish sauce*

*The Trimmings

loads of real roast potatoes, tonnes of proper gravy, carrot and swede mash, buttered shredded cabbage and before you have to ask... yorkshire puddings with all roasts!!

A discretionary 10% service charge will be added to your bill for parties of 6 or more. All prices include VAT at the current rate.
(v) Suitable for vegetarians not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces.
All weights stated are prior to cooking. Vintages subject to change.
Printed on 100% recycled paper.

WINES

BY
THE GLASS

PROSECCO & CHAMPAGNE 125 ml

Prosecco DOC Bel Star NV	5.50
De Castellane Croix Rouge Saint Andre Brut NV	8.25
De Castellane Rose NV	9.00
Perrier Jouët Grand Brut	9.00

WHITE WINE 175 ml 250 ml

El Rey Viejo Blanco La Mancha, Spain <i>refreshing and dangerously gluggable</i>	3.50	5.00
Alto Bajo Chardonnay Valle Central South America 2010 <i>friendly fruit flavours</i>	4.00	5.50
Valdivieso Sauvignon Blanc South America 2010 <i>laughably good chilean sauvignon</i>	4.75	6.75
Operetto Garganega/Pinot Grigio Italy 2009 <i>honeydew – watermelon</i>	4.75	6.75
Chilcas Chardonnay Reserva Maule South America 2009 <i>ripe fruit – melon – peaches</i>	5.50	7.75
Clifford's Hill Sauvignon Blanc Stellenbosch, South Africa 2009 <i>green apple – citrus – minerals</i>	6.50	9.00

RED WINE 175 ml 250 ml

El Rey Viejo Tinto La Mancha, Spain <i>full of bright summery fruits</i>	3.50	5.00
Alto Bajo Cabernet Sauvignon Valle Central South America 2010 <i>bursting with ripe and juicy blackberries</i>	4.00	5.50
Branch Creek Red Australia 2009 <i>rich and fruity with plums and red berries</i>	4.25	6.00
Saint Etalon Merlot Vin de Pays d'Oc France 2009 <i>a hint of peppery spice</i>	4.75	6.75
Tarquino Shiraz Malbec South America 2010 <i>a legendary wine</i>	5.25	7.75
Artisan's Blend by Deakin Estate Cabernet Tempranillo Australia 2009 <i>rich soft and juicy</i>	6.50	9.00

ROSÉ 175 ml 250 ml

Conto Vecchio Pinot Grigio Blush 2009 <i>strawberry – raspberry – red cherry</i>	4.75	6.75
---	------	------