



# The Roe Deer

## The Roe Deer ~ Sunday Menu

Warm breads, oil, balsamic (vg) 559kcal 6.45 , Nocellara olives (vg, gf) 221kcal 4.95

### Starters

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- Butternut squash and sage soup** with pumpkin seeds, warm sourdough roll (v, gfa) 547kcal 7.25  
**Chicken liver pâté**, onion marmalade, toasted bloomer (gfa) 521kcal 7.95  
**Miso glazed belly pork**, edamame bean purée, roast shiitake, pickled jalapeño, toasted sesame (gf) 328kcal 8.95  
**Deep fried brie**, rhubarb and apple salad (v, gf) 504kcal 7.95  
**Smoked salmon**, horseradish yoghurt, cucumber and gin jelly, (gf) 164kcal 10.95  
**Smoked haddock kedgeree arancini**, curry sauce, mango salsa (gf) 417kcal 8.45  
**Courgette salad**, vegan labneh, toasted nuts and seeds, broad beans, mint, lemon oil (vg, gf) 257kcal 7.45
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| Red pepper, tomato hummus, pitta crisps (vg) 516kcal 5.95 | Smoked salmon arancini (gf) 479kcal 6.95                |
| Cauliflower bao bun, sriracha mayo (vg) 437kcal 6.95      | Sticky sweet chilli crispy pork (gf) 603kcal 6.95       |
| King prawns, ginger, sweet chilli, lime (gf) 208kcal 7.95 | Teriyaki chicken thighs, peanuts (gf) 397kcal 7.25      |
| Crispy squid, sweet chilli mango 422kcal 7.25             | Halloumi fries, harissa mayonnaise (v, gf) 696kcal 6.45 |

### Sunday Roasts

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All of the below served with roast potatoes, seasonal vegetables and gravy

- Roast beef (served pink)** Yorkshire pudding (gfa) 875kcal 20.95  
**Mixed roast beef, pork loin**, all the trimmings (gfa) 1177kcal 17.95  
**Roast loin of pork**, sage and apple stuffing, apple sauce (gf) 760kcal 16.95  
**Appleby's Cheshire cheese, onion and potato pie** buttered greens, roast potatoes (v, gf) 1295kcal 15.95  
**Nut roast**, butternut squash, cashew, chestnut, spinach, redcurrant gravy (vg, gf) 1025kcal 15.45  
**Braised shoulder of lamb**, rosemary gravy (gf) 1142kcal 24.95
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|---|--|---|
| Pork and apple stuffing (gf) 698kcal 4.95 | Cauliflower cheese (v, gf) 392kcal 5.95  | Duck fat roast potatoes (gf) 227kcal 3.95 |
| Yorkshire pudding (v) 240kcal 1.25        | Buttered vegetables (v, gf) 200kcal 4.45 | Pigs in blankets (gf) 536kcal 6.25        |

### Mains

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- Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391kcal 15.95  
**Chicken, wild mushroom pie**, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1407kcal 17.45  
**Sweet potato, aubergine and spinach Malaysian curry**, coconut rice, pak choi (vg, gf) 731kcal 16.95  
**Pan-fried trout**, pea and asparagus risotto, roasted cauliflower purée, salsa verde (gf) 674kcal 19.95  
**Lentil bolognese tagliatelle**, black olive and tomato compote, vegan parmesan shards (vg) 1194kcal 16.45  
**Smoked mackerel salad**, beetroot, asparagus, sugar snaps, tender stem, and soft boiled egg (gf) 610kcal 17.95  
**Deep fried cod in beer batter**, chips, mushy peas, tartare sauce (gf) 1257kcal 16.95  
**Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 779kcal 16.95

## Sides

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Garlic bread (v) <i>426 kcal</i> 4.95	Garlic bread, cheese (v) <i>621 kcal</i> 5.95	Fries (vg, gf) <i>377 kcal</i> 4.45
Chunky chips (vg, gf) <i>535 kcal</i> 4.45	Onion rings (vg, gf) <i>250 kcal</i> 4.45	Truffle parmesan fries (gf) <i>453 kcal</i> 5.75

## Puddings and Cheese

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<b>Chocolate and cherry tart</b> , boozy cherries, cherry sorbet (vg) <i>479 kcal</i> 8.25
<b>Sticky toffee pudding</b> , toffee sauce, vanilla ice cream (v, gf) <i>752 kcal</i> 7.95
<b>Key lime pie</b> , vanilla cream, raspberry sauce (v) <i>812 kcal</i> 7.95
<b>Spiced white chocolate and orange Crème brûlée</b> , chocolate chip cookies (v) <i>736 kcal</i> 8.25
<b>Chocolate torte</b> , roasted figs, vanilla mascarpone (gf) <i>507 kcal</i> 8.95
<b>Toasted waffle</b> , black cherries, oreo ice cream, chocolate sauce (v) <i>932 kcal</i> 7.95
<b>Triple chocolate brownie</b> , chocolate sauce, vanilla ice cream (v, gf) <i>958 kcal</i> 7.95

## Ice creams and Sorbets

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Vanilla (v, gf) <i>127 kcal</i>	Chocolate (v, gf) <i>127 kcal</i>	Strawberry (v, gf) <i>122 kcal</i>
Mint Chocolate Chip (v, gf) <i>138 kcal</i>	Espresso , (v, gf) <i>170 kcal</i>	Raspberry Ripple (v, gf) <i>128 kcal</i>
Coconut (v, gf) <i>219 kcal</i>	Salted Caramel (v, gf) <i>135 kcal</i>	Bramley Apple Sorbet (vg, gf) <i>65 kcal</i>
Lemon Sorbet (vg, gf) <i>74 kcal</i>	Blackcurrant Sorbet (vg, gf) <i>68 kcal</i>	Raspberry Sorbet (vg, gf) <i>68 kcal</i>
One scoop (vg, gf) <i>74 kcal</i> 2.50	Two scoops (vg, gf) <i>148 kcal</i> 5.00	Three scoops (vg, gf) <i>221 kcal</i> 7.50

## Cheeseboard

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<b>A selection of British cheese</b> , biscuits, chutney, celery (v) <i>927 kcal</i> 10.95		
Barbers Vintage Cheddar (v, gf) <i>205 kcal</i>	Shropshire Blue (v, gf) <i>123 kcal</i>	West Country Brie (v, gf) <i>146 kcal</i>

## Small Pudding and a Hot Drink

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<b>Toasted waffle</b> , black cherries, Oreo ice cream (v) <i>642 kcal</i> 7.95
<b>Sticky toffee pudding</b> , vanilla ice cream (v, gf) <i>433 kcal</i> 8.45
<b>Triple chocolate brownie</b> , vanilla ice cream, chocolate sauce (v, gf) <i>580 kcal</i> 8.45

## Coffees and hot drinks

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All hot drinks are served with gluten free flapjack

Americano (vg, gf) <i>0 kcal</i> 3.75	Flat white (v, gf) <i>33 kcal</i> 3.95
Cappuccino (v, gf) <i>81 kcal</i> 3.95	Latte (v, gf) <i>94 kcal</i> 3.95
Espresso (vg, gf) <i>0 kcal</i> 3.45	Double espresso (vg, gf) <i>1 kcal</i> 3.75
Cafetière of coffee (v, gf) <i>47 kcal</i> 3.95	Selection of tea (v, gf) <i>24 kcal</i> 3.95

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Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.