

# SUNDAY MENU

*Drift*

## To Share

Hummus & Toasted Pita £8  
Confit garlic, Za'tar, Warm Pita

Firecracker wings £11  
Tossed in Sweet and Sticky chilli, Lime crema, Sesame, Spring onions

Cauliflower wings £7.50  
Lightly battered, Lime Crema Dip, Spring onion

Baked Halloumi Bites £7.50  
Chilli, Garlic, Honey

## Roasts

All our Sunday roasts are made with locally sourced meats and served with all the trimmings, thyme-roasted parsnips, heritage carrots, crispy roast potatoes with confit garlic, Hispi cabbage, and a silky sweet potato purée.

½ Roast Chicken – £19.95  
Tender, juicy chicken with golden skin and rich gravy.

21 day aged Sirloin of Beef – £22.00  
Succulent, locally sourced sirloin, perfectly roasted and sliced to serve.

Vegan Wellington (VE/V) – £19.00  
A hearty plant-based wellington with layers of rich flavour, a perfect roast for everyone.

## Large Plates

Beer Battered Fish & Chunky Chips £19.50  
Mushy Peas, Tartare Sauce, Lemon

Smoked Cheeseburger £18  
Gherkins, Onion Chutney, Burger Sauce, Smoked Cheddar, Iceberg Lettuce  
Add Bacon + £3.

Nashville Chicken Bun £18  
Coleslaw, Gherkins, American Cheese

Veggie Burger £18 VE. GFO  
Gherkins, Onion Chutney, Burger Sauce, Vegan Smoked Cheddar, Iceberg Lettuce

## Sides

Cauliflower cheese, £5.00  
Cauliflower with Monterey Jack cheese sauce  
Pigs in blankets, £4.00

Indulgence - £6.00  
A generous extra portion of  
Yorkies, roasties, and extra gravy for the table.

*Finish with  
Bottomless  
Crumble  
Just £5*