

# SUNDAY BEST AT THE RICHARD ONSLOW

There is nothing that defines the British like Sunday lunch – the French even call us “Les Rosbifs”.  
And there is nothing like a quality Sunday roast in your local pub with family and friends.  
You are heartily welcome, and the more good things you call for, the more welcome you are!

Warm Mini Loaf & Roasted Garlic Butter 3.00      Puttanesca Olives 3.00

## STARTERS

Soup of the Day 5.50

Warm Crispy Camembert, Fig Relish & Rocket 6.50

Brixham Crab Cakes, Spring Onion, Chilli & Coriander 9.00

Air-dried Dorset Duck, Blackberries, Chestnuts & Chicory 8.00

Sunday Deli Board - Camembert Gillot AOC, Ibérico Chorizo & Tomato Stew,  
Houmous & Crudités, Smoked Mackerel, Beetroot Relish & Granary Toast 14.75

## EITHER/OR

Superfood Salad of Saffron Couscous, Char-grilled Broccoli, Baby Spinach,  
Pomegranate & Toasted Almonds 7.00/12.50

Poached Salmon, Lemon Purée, Fennel, Radish & Radicchio 7.75/14.75

Pan-fried Brixham Scallops, Chorizo, Confit Shallots & Seashore Vegetables 9.50/18.75

## SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,  
Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.00

Cornish Leg of Lamb 15.00

Jimmy Butler's Free-range Leg of Pork 15.00

Roast Cauliflower Steak, Puy Lentils, Hazelnuts,  
Raisins & Capers 13.50

## MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50

Cauliflower Cheese 3.75

## MAINS

Free-range Roast Chicken Breast, Sautéed Potatoes, Button Onions, Mushrooms & Thyme Jus 15.50

Pan-fried Sea Trout, Pak Choi, Cucumber, Caviar & Crème Fraîche Sauce 17.50

Enderby Smoked Haddock Fillet, Rarebit Crust, Buttered Leeks & White Wine Cream 13.75

28 Day Dry-aged 10oz Rib Eye Steak, Chips, Rocket & Peppercorn Sauce 26.00

## PUDDINGS

Crumble of the Day - served at the table with Custard 5.75

Red Wine Poached Pear, Apricot & Raisin Flapjack, Crème Fraîche 6.00

Bakewell Tart, Cherries & Clotted Cream 6.00

Apple & Ginger Sticky Toffee Pudding & Vanilla Ice Cream 6.00

Cheese Plate – Camembert Gillot AOC, Pavé Cobble & Wyfe of Bath,

Water Biscuits & Rye Wafers, Apples & Celery, Fig Chutney 7.75

3 scoops of Jude's Ice Creams or Sorbets 5.75

Vanilla, Chocolate Orange, Pecan & Brown Butter or Banana Ice Creams, Raspberry or Mango Sorbets

Mini-pud of the Day & your choice of Coffee or Tea 4.50

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.