SUNDAY MENU at The New Port by Toucan House. 12 - 6pm

APERITIFS

Bloody Mary £8.50 (2 for £14)

Aperol Spritz £8 (2 for £14)

Prosecco Mini Bottle £8.50

STARTERS

Oysters (Gf) 1 for £4 | 3 for £11 | 6 for £18 (shallot vinaigrette & chorizo & basil oil)

Crayfish Cocktail (Gf) £6.50 Crayfish tails, mary rose, baby gem, lemon

ROASTS

Served with roast potatoes, cauliflower cheese, celeriac puree, buttered sweetheart cabbage, caramelised carrots, buttered tenderstem and Yorkshire pudding

Sous Vide Beef Topside £20 (GfA)

Mint and Garlic Stuffed Leg of Lamb £20 (GfA)

Confit Pork Belly £20 (Gfa)

Lemon and Thyme Chicken Supreme £19 (GfA)

Butternut, Spinach and Mushroom Wellington £19 (Ve)

Please note that gluten free and vegan roast do not come with cauliflower cheese and Yorkshire pudding

SUMMER PLATES

Caesar Salad £13.50/£17 Baby gem, anchovies, crouton, parmesan, ceasar dressing

Add chicken and bacon + £3.50

Pan Fried Seabass £15.50 Seabass fillet, sauteed potatoes, spinach, tenderstem broccoli, lemon, garlic butter

SIDES

Wild Boar in Blankets £6 Pork & Apricot Stuffing Balls £6 Gorgonzola Cauliflower Cheese (V) £6.50

KIDS

For children aged 13 and under

Kids Roast £9.50

Kids Mac & Cheese with Garlic Bread (V) £7

Kids Fish Fingers, Fries & Peas or Beans £7

Vanilla Ice Cream (VeA) £3 with butterscotch or chocolate sauce

DESSERTS

Brownie (V) £7

Brownie (V): Biscoff crumb, toffee sauce, ice cream

Eton Mess £7.50 (Gf)

Meringue, lemon curd, strawberry, Chantilly cream, candied lemon

Ice Cream Sunday (VeA) £6.50 Ice cream, Chantilly, hazelnut wafer, Bischoff crumb, butterscotch sauce

Cheese Board £13

St Giles, Greens of Glastonbury, gorgonzola, crackers, fruit, chutney, pickles



