

THE SUN OF CAMBERWELL

Sunday Menu

The Sun Bloody Mary // Reyka vodka, house spiced tomato juice, chilli flake rim // 12.00

STARTERS

Tomato & Ricotta on toast with basil dressing (v)	11
Padrón peppers, sumac, smoked salt (vg)	7
Tiger prawns, chorizo, Padrón peppers, chickpeas, chilli	14
Ham hock, Jersey royals, apple & pea salad, yoghurt	9 15

ROASTS - All our roasts come served with roast potatoes, seasonal veg, a Yorkshire pudding & gravy

Chef's roast - Hereford beef, Yorkshire roast chicken & roasted pork belly	26
Herb fed Yorkshire roast chicken, sage & onion stuffing	21
28 day aged Hereford beef, horseradish cream	23
Duroc Hampshire roasted pork belly, apple sauce	20
Beetroot, nut & butternut squash wellington, vegan gravy (v) (vg on request)	19

Lamb Sharing Roast

12 hour roasted West Country shoulder of lamb to sharer, with roast potatoes, seasonal veg,
yorkshire puddings and unlimited gravy
(two people 52 | three people 72)

SIDES

Cauliflower cheese (v)	7.0
Pigs in blankets, sage & onion stuffing	7.5
Seasonal veg (vg)	6
Yorkshire pudding & gravy (v)	2.5
Roast potatoes	6.0

MAINS

Roast hake, Jersey royals, monk's beard, tartare butter	23
Courgette, saffron, chickpea orzo, green beans, kalamata olives, raisins, pine nuts (vg)	15
North Atlantic battered haddock, triple cooked chips, mushy peas, tartare sauce	18
Add chip shop curry sauce	2

DESSERTS

Sticky toffee pudding, vanilla ice cream, toffee sauce (v)	8
Chocolate brownie, honeycomb ice cream, cherries (v)	8
Strawberry & pistachio Eton mess (v)	8.5
Selection of ice cream union sorbets & ice creams (per scoop) (v)	2.5

*We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.
An optional 12.5% will be applied to your bill, all of which goes to our staff.*