

# THE SUN OF CAMBERWELL

*Sunday*

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

## STARTERS

Padrón peppers, sumac, smoked salt (vg)	7.0
White bean hummus, red onion, green sauce, za'atar, flatbread (vg)	8.0
Fried breaded halloumi, hot sauce, lemon mayo (v)	8.5
Tiger prawns, chorizo, Padrón peppers, chickpeas, chilli	14.0

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

Chef's roast - 35 day aged sirloin of beef, white cobb chicken, Duroc pork belly	26.0
Herb fed Yorkshire roast chicken, pork sage & onion stuffing	21.0
35 day aged grass-fed sirloin of beef, horseradish cream	23.0
Duroc Hampshire roasted pork belly	20.0
Beetroot, nut & butternut squash wellington, vegan gravy (v) (vg on request)	19.0

## Lamb Sharing Roast

12-hour roasted West Country lamb shoulder to share, roast potatoes, seasonal vegetables,  
Yorkshire puddings & 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)	6.0
Yorkshire pudding & gravy (v)	2.5
Roast potatoes	6.0

## MAINS

North Atlantic battered haddock, triple cooked chips, mushy peas, tartare sauce	18.0
<i>Add chip shop curry sauce 2.5</i>	

## DESSERTS

Sticky toffee pudding, vanilla ice cream, toffee sauce	8.0
Chocolate brownie, hazelnuts, honeycomb ice cream, Kirsch cherries	8.0
Apple & blackberry crumble, custard	7.0
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.*