

# THE FIVE BELLS

## EASTRY

### SUNDAY ROAST MENU

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#### ADULTS - CHILDREN

1 COURSE = £16.50 - £9.50

2 COURSES = £20.70 - £11.50

3 COURSES = £24.90 - £13.50

#### STARTERS

Classic prawn cocktail served with brown bread & butter GF DF

Creamy stilton mushrooms served on garlic bread GF V

Sun-dried tomato and spring onion bruschetta VG DF GF

#### MAINS

All our roast dinners are served with roast potatoes, yorkshire pudding, stuffing, a selection of fresh vegetables & gravy.

Roast topside of beef DF GF

Roasted chicken breast DF GF

Chefs' weekly choice of loin of pork, honey roast gammon or lamb DF GF

Portobello mushroom stuffed with slow cooked peppers and onion, topped with brie, served with roasted tomato & herb sauce V VG DF GF

#### DESSERTS

Homemade fruit crumble served with ice cream, cream or custard GF

DF V VG

Homemade cheesecake served with ice cream or cream V

Please make sure you are aware of any allergy & dietary requirements. Let our servers know & they can help you modify the dishes.