

# MARIA G's

Brasserie & Bar

## SUNDAY ROAST MENU

Nocellara olives (vg)	4
Salted Marcona almonds (vg)	4
Artisan bread served with Netherend farm salted butter (v/vg)	4

### STARTERS

Isle of Wight tomato, mascarpone & basil soup (v/vg)	6
Severn & Wye smoked salmon, soda bread & Hampshire watercress	9
Cod & salmon fishcake, crisp salad leaves, tartar sauce	9/15
Burrata, Isle of Wight tomatoes, Parma ham & eight-year-old balsamic	15

### MAINS

Rigatoni with lovage pesto & smoked tomatoes (v/vg)	18
Roasted fennel quinoa salad, heritage tomatoes & basil, lemon yoghurt dressing (v)	20
Smoked honey mackerel, Isle of Wight tomatoes, dill tzatziki, pistachio & mint	24
Roast chicken, Yorkshire pudding, wine jus	24
Roast confit duck leg, Yorkshire pudding, wine jus	26
Roast pork chop, Yorkshire pudding, wine jus	26
Roast beef sirloin, Yorkshire pudding, wine jus	28
All roasts served with seasonal vegetables, roast potatoes, cauliflower gratin	

### SIDES

Roast potatoes	4
Garden leaf salad with house dressing (v/vg)	4
Seasonal greens with butter emulsion (v/vg)	4

Before ordering, please speak to our staff about your dietary requirements, intolerances and food allergies.

Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT.

Well behaved dogs are welcome but must be on a lead and restrained at all times.

(VG) Vegan (V) Vegetarian