



Our Sunday Menu is subject to change based on seasonal produce & ingredients. The menu displayed is a sample and given as an idea of the style of dishes you can expect, but please note that our Sunday Menu changes weekly.

Starters

Pretzel Crumbed Chicken Fingers

Pickles, Trio of Emily's Dip Jars - 10.50
(Honey Mustard // Verde Mayonnaise // 'Nduja Romesco)

Smoked Mozzarella Sticks (V)

Hot Honey, Garlic & Basil Aioli - 9.50

Lobster Roll

New England Roll, Yuzu Remoulade, Oscietra Caviar, Crispy Tarragon - 17.50

Emily's Caesar (GFA)

Gem & Romaine, Parmesan, Herb Focaccia Croutons, Caesar Dressing, Crispy Pancetta, with or without Anchovies - 9.50

Classic Smoked Salmon (GFA) (VA)

Capers, fine diced shallots, Lemon and charred granary bread - 9.00

Mains

Emily's Famous Sunday Roasts

All of our roast dinners are served with roast potatoes, seasonal mixed vegetables, Yorkshire pudding & red wine jus. Roasts are gluten free with the exclusion of Yorkshire pudding.

Roast Sirloin of Beef - 22.50

Roast Lamb Rump - 22.50

Roast Chicken - 18.95

Roast Cauliflower Steak - 16.95

Emily's Double Smashed Burger (GFA)

Double Smashed Ribeye, Short Rib & Dexter Beef Burger, Cheese, Crispy Pancetta, Pickles, Lettuce, Diced Onion, House Burger Sauce, Sesame Brioche, Rebel Fries, Beef Dripping Seasoning - 19

Emily's Plant Based Burger (VE) (GFA)

Plant Based Burger, Cheese, Pickles, Lettuce, Diced Onion, Burger Sauce, Brioche, Rebel Fries - 17

Seafood Broil (GF)

6oz Hake Fillet, Blue Swimmer Crab, Mussels, Lobster, Corn, Baby Potatoes, Saffron Oil Dressing - 24.50

Mushroom & Cauliflower Koftas (VE)

Green Harissa, Jerusalem Artichokes, Salsa - 17.50

Lamb Koftas

Lebanese Flatbread, Tabbouleh, Sundried Tomato Goats Cheese - 13.00

Sides

Cauliflower Cheese (V) - 5.50 / Roast Potatoes (GF)- 5.50 / Yorkshire Pudding - 1.50 / Pigs in Blankets - 6.50