

# A|ora

## SUNDAY MENU



### LUNCH DEAL

WED-SAT | 1 SNACK + ONLY  
12-3PM | 2 PLATES | £17

## SUNDAY ROASTS

### Butter-Poached Chicken Breast £20

Garlic & Herb Roast Potatoes, Honey-Glazed Carrots, Buttered Hispi Cabbage, Tenderstem Broccoli, Carrot & Swede Mash, Red Wine Gravy, Yorkshire Pudding, Sage & Onion Stuffing (G/D)

### Treacle-Cured Rump Cap £23

Garlic & Herb Roast Potatoes, Honey-Glazed Carrots, Buttered Hispi Cabbage, Tenderstem Broccoli, Carrot & Swede Mash, Red Wine Gravy, Yorkshire Pudding (G/D)

### 12-Hour Slow-Cooked Pork Belly £20

Garlic & Herb Roast Potatoes, Honey-Glazed Carrots, Buttered Hispi Cabbage, Tenderstem Broccoli, Carrot & Swede Mash, Red Wine Gravy, Yorkshire Pudding (G/D)

### Root Vegetable Pudding £17

Garlic & Herb Roast Potatoes, Honey-Glazed Carrots, Buttered Hispi Cabbage, Tenderstem Broccoli, Carrot & Swede Mash, Vegetarian Gravy, Yorkshire Pudding (V/G/D)

### The BIG Trio Roast £26

Treacle-Cured Rump Cap, Half Butter-Poached Chicken Breast, 12 Hours Slow-Cooked Pork Belly, Garlic & Herb Roast Potatoes, Honey-Glazed Carrots, Buttered Hispi Cabbage, Tenderstem Broccoli, Carrot & Swede Mash, Red Wine Gravy, Yorkshire Pudding, Sage & Onion Stuffing (G/D)

### SIDES £6

Red Leicester Cauliflower Cheese/Beef Fat Crumb (V/D/G)

Pigs In Blankets (G)

Garlic & Herb Roast Potatoes (V/VO)

Buttered Greens (V/D/VO)

### SNACKS

Mixed Olives (V/VO)	£5
Warm Focaccia Olive Oil & Balsamic (V/VO/G)	£6
Padron Peppers/Chilli & Seaweed Salt (V/VO)	£7
Corn Ribs/Chipotle Lime Crema (V/D)	£7
Edamame served with a choice of Togarashi/Cumin & Lime Salt/Sea Salt (V/VO)	£5

### PLATES

Roast Cauliflower/Satay Sauce/Pumpkin Seed Dukkah/Salsa Verde (V/VO/N)	£7.5
Crispy Calamari/Sriracha Mayo/Lime	£9
Chicken Gyoza/Kimchi/Garlic Aioli/Coriander (G)	£9
Miso Cod/Pak Choi/Pickled Ginger/Sesame/Lime (G)	£13
Ham Hock Croquettes/Guinness/Maple/Pickles (G)	£9
Mini Spicy Chorizo/Mixed Bean Ragu	£8
Triple Cooked Parmentier Potatoes/Truffle Mayo/Parmesan (V/VO)	£7
Charred Broccoli/Roast Golden Beetroot/Beetroot Hummus/Rosemary & Thyme Croutons (V/VO)	£10
Mussels/Thai Red Curry/Sapphire/Focaccia (G)	£11

### DESSERTS

Whipped Almond & Cherry Cheesecake/Amarillo Cherries/ Vanilla Ice Cream (V/G/D/N)	£9
Sticky Toffee Pudding/Butterscotch Sauce/Vanilla Ice Cream (V/G/D)	£9
Affogato (V/VO/D/N) add Amaretto (shot) +£2	£7
Chef's Selection of 4 Cheeses/Crackers/Quince Gel/Grapes (V/G/D)	£12
Dark Chocolate Crèmeux/Roast Banana Purée/Caramelised White Chocolate (V/D)	£9