

Donnington valley

SUNDAY ROAST MENU

STARTERS

- Chicken Liver Parfait** GL, E, M, S, SU, C, F, CR
Warm Toast and Spicy Onion Chutney
Classic Prawn Cocktail F, E, MU, SU
Brown Bread and Butter
Soup of the day GL, M
Warm Crusty Roll
Selection of Cured Meats GL, SE, M, SU
Olives, Sun Blushed Tomato, Hummus, Oils and Breads

MAINS

- AAA Sirloin Angus Beef Overnight Roasted, Horseradish Sauce** GL
Berkshire Pork Lion, Crackling, Apple Sauce
Wiltshire Half Roast Chicken, Stuffing GL, M
Fish of the Day from Brixham F, M
Vegetable Nut Roast N
All served with: Family Style Vegetables; Cauliflower Cheese GL, M, Roast Carrots,
Greens, Honey Roast Parsnips, Golden Roast Potatoes and Yorkshire Puddings GL, E

DESSERTS

- Glazed Lemon Tart, Raspberry Sorbet** GL, M, E
Chocolate Nemesis E, M
Fruit Crumble of the Day with Custard GL, M, E
Selection of Ice Creams E, M

Make it bottomless - £44.50 per person
3 Courses, bottomless Yorkshire Puddings
and your choice of Red, White, Rosé, Prosecco, or a choice of beers

Main course £19.00 | 2 Courses £24.50 | 3 Courses £29.50

Terms and Conditions

Bottomless is for over 18yrs, max 2 hours, prices per person and bottomless Yorkshire puddings for those purchasing bottomless.
Wines and beers included are itemised on the menu of the day. Upgrades to other wines available.
Discount codes do not apply to bottomless drinks packages

ALLERGEN INFORMATION

C - Celery, CR - Crustaceans, E - Egg, F - Fish, GL - Gluten, L - Lupin, M - Milk, MO - Molluscs, MU - Mustard,
N - Nuts, P - Peanuts, SE - Sesame seeds, S - Soy, SU - Sulphites

Please let us know if you have any allergies or intolerance. Our dishes are made in a kitchen that handles all allergens.
Any additional allergen information is available on request, please discuss with your waiter.

A discretionary 10% service charge will be added to all bills, this service charge is shared amongst the whole team at Donnington Valley. All prices include value added Tax at the prevailing rate.

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BOTTOMLESS DRINKS MENU

WINE AND PROSECCO

Cintila White

A refreshing and crisp white wine with notes of green apple, citrus and a hint of minerality.

Cintila Red

A rich and velvety red wine with flavours of dark berries, black cherries and subtle oak undertones.

Cintila Rosé

A delightful and vibrant rosé with aromas of strawberries and cream, complemented by a touch of floral elegance.

Prosecco

A lively and effervescent Italian Prosecco with bright citrus and green apple flavours, making it an ideal choice for celebrating

BEERS SELECTION

Camden Hells Lager

With delicate hints of citrus and herbs, this Lager offers a clean and crisp taste that's incredibly easy to enjoy

Camden Hells Pale Ale

Balanced to perfection, it marries caramel sweetness with a gentle hoppy bitterness, creating a harmonious symphony of citrus and floral flavours

Goose Island IPA

Robust bitterness is complemented by vibrant notes of citrus, pine, and florals, creating a hoppy masterpiece..

UPGRADE TO THE PREMIUM WINE EXPERIENCE FOR AN EXTRA £15 PER PERSON

Cypress Vineyards Cabernet Sauvignon

Indulge in the bold and complex Cabernet Sauvignon, featuring dark fruit, cedar, and a touch of vanilla, offering a truly premium wine experience.

Cypress Vineyards Chardonnay

A luxurious Chardonnay with rich, buttery notes, complemented by hints of tropical fruit and a touch of oak.

Angels & Cowboys

Rosé Sip on the exquisite Angels & Cowboys Rosé, a dry and elegant wine with flavours of wild strawberries, watermelon, and a hint of spice.