

SUNDAY ROAST

LIVERPOOL

RED
Radisson

STOKE

BRASSERIE + GRILL

SPECIAL OFFER 2 COURSES 24.90

STARTERS

TOMATO & RED PEPPER SOUP Crusty bread roll & butter GM	7
BREAD & DIPS (TO SHARE) Selection of hummus, tzatziki, olive tapenade with bread selection M S S E N G S O	12
HUMMUS Sweet raisins and bread G S O S E P N S	9
PRAWN COCKTAIL Crusty bread roll and butter S E F G N S E S O P M	9
DUCK SESAME GYOZA Bitter leaves, preserved chilli berries G S O C E S E P N C R	9
BURRATA SALAD Fresh tomato, pesto, aged balsamic C M N P S	8
CALAMARI Togarashi aioli, wakame seaweed G S O C E M E S S E P N M O	9

SIDES

STOKE CAULIFLOWER CHEESE M G	2.5
EXTRA YORKSHIRE PUDDING M E G	3
EXTRA GRAVY C	1.5
EXTRA ROASTIES G F N P S	5
EXTRA VEG M	4
SKIN ON FRIES	4

KIDS MENU

2 COURSES 13.90 | 3 COURSES 16.90

SOUP GM	BEEF ROAST DINNER G N P C S M	VANILLA ICE CREAM M S O P N
HUMMUS & BREAD S E G	FISH FINGERS Chips & carrots G F E D	CHOCOLATE BROWNIE E M S O P N G
CHEESE & APPLE M	CHICKEN NUGGETS Chips & carrots G D N	

ROASTS

ALL ROASTS ARE SERVED WITH BROCCOLI, CARROTS, ROASTIES, HOMEMADE YORKSHIRE PUDDING AND GRAVY M G C N S

8-HOUR SLOW BRAISED BEEF N P C S 17.90
ROASTED LAMB SHOULDER N P C S 18.90 (+3)
HALF CHICKEN S F G S O E M U N P 19.90 (+5)
HONEY-ROASTED GAMMON S C N 15.90
VEGAN WELLINGTON S S O M U N 17.90

DESSERTS

CHOCOLATE FUDGE BROWNIE CAKE G E M S O N P Add ice cream scoop M	9 +2	VANILLA CHEESECAKE G S M N Forest fruits compote	9
CRÈME BRULÉE M E S G N	8		

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE
G GLUTEN | M MILK | S SULPHITES | N NUTS | E EGGS | P PEANUTS | L LUPIN | CE CELERY
MO MOLLUSCS | SO SOYA | SE SESAME | F FISH | MU MUSTARD | CR CRUSTACEANS

There is a discretionary 12.5% service charge added to your bill.
All above prices are inclusive of VAT. A children's menu is available.
Please inform your server if you have any allergies or require information
on ingredients used in our dishes.

