

The
FIVE BELLS
Community Pub

OXYGEN  HOUSE

SUNDAY ROAST MENU

ALL ROASTS ARE SERVED WITH ROAST POTATOES, BRAISED RED CABBAGE, THREE OTHER SEASONAL VEG, YORKSHIRE PUDDING, AND GRAVY

MAIN

SLOW ROAST ORGANIC SQUASH, STUFFED WITH SEITAN, LENTILS AND MUSHROOMS. SERVED WITH MUSHROOM MISO GRAVY AND REDCURRANT JELLY £16 (VE)

OR

ROAST ORGANIC CHICKEN FOR THE TABLE, WITH SAGE AND APPLE STUFFING, BREAD SAUCE

HALF CHICKEN FOR 2 £45

FULL CHICKEN FOR 4 £90

(22.50 PER PERSON)

OR

WILD VENISON FROM OXYGEN CONSERVATION ESTATES, SLOW COOKED AND RARE ROAST LOIN, WITH HORSERADISH SAUCE AND REDCURRANT JELLY £18

OR

ROAST ORGANIC PORK SHOULDER, SAGE AND APPLE STUFFING, BRAMLEY APPLE SAUCE £18

FOR AFTERS

CHOCOLATE SUNDAE £8.50 (VE)

PARSNIP STICKY TOFFEE PUDDING, STOUT TOFFEE SAUCE, VANILLA ICE CREAM £8.50

SELECTION OF ICE CREAMS AND SORBET £4

(VANILLA* / DOUBLE CHOCOLATE* / STRAWBERRY / RASPBERRY RIPPLE / MINT CHOC CHIP / SALTED CARAMEL / ELDERFLOWER SORBET / SICILIAN LEMON SORBET

*VEGAN OPTION ALSO AVAILABLE)

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“ At Oxygen House we run planet positive kitchens that care for our environment; delivering delicious, nourishing and organic food, to inspire conscious living and sustainable change”

We believe you can have the most delicious Sunday roast and be mindful of its impact on the planet, and with your help we are going to prove it.

From September we will be running fortnightly Sunday roasts at the Five Bells Community pub, featuring the best seasonal organic produce we aim to create the countries best roast within the next two years.
