THE
MOORINGS
HOTEL AND RESTAURANT

SUNDAY ROASTS

Served every Sunday, 12 until 4

SIX-WEEK DRY-AGED SIRLOIN OF JERSEY × ANGUS BEEF

Jersey cattle crossed with Angus, raised at Trinity Manor Farm here on the island

fresh creamed horseradish sauce, red wine gravy

served rare to medium-rare for optimum tenderness & flavour

£31.50 C G E D M SD

NORWEGIAN PORK RIBBE

a Norwegian Christmas tradition

slow-roast pork belly on the bone, crispy crackling,
Dijon mustard & cider gravy

£31.50 C G E D M SD

VEGGIE ROAST

pulled mushroom, roast tomato & jackfruit Yorkie,
roast vegetable gravy

£27.50 C G E D M SD **(V) · (VG) on request**

ALL SERVED WITH

Yorkshire pudding, beef-fat crisp roast potatoes, winter vegetables,
braised red cabbage & honey roast parsnip

potatoes roasted in oil for vegetarian & vegan guests

More gravy? Always on the house.

Allergens shown for each roast include all the trimmings.
Beef & pork can be served gluten-free, without the Yorkshire pudding, on request.

SIDES

Cauliflower cheese **£6.50** · *truffle it up* **£7.50** D G M

~ First courses & desserts available from our à la carte ~

(V) Vegetarian · **(VG)** Vegan · Please let your server know of any allergies or dietary requirements.
Allergens: C Celery · **G** Gluten/wheat · **CR** Crustaceans · **E** Egg · **F** Fish · **L** Lupin · **D** Dairy · **MO** Molluscs · **M** Mustard · **N** Nuts · **P** Peanuts · **SE** Sesame · **SO** Soya · **SD** Sulphur dioxide
All prices include service & GST at 5%. If you wish to reward the team, please feel free to do so; all gratuities are shared equally in full.
The Moorings is a cashless business. We accept all major credit and debit cards except American Express.

SUNDAYS...

"Sleep until you are hungry,
THEN EAT *until you are sleepy"*

REDS BY THE GLASS & CARAFE

A good roast deserves a good red. Like our wine list, these are a personal selection, each one chosen to sit beautifully alongside island beef, slow-roast ribbe or our veggie roast. Pour a glass, share a carafe and let Sunday take its time.

	GLASS 175ML	CARAFE 250ML	CARAFE 500ML
PINOT NOIR, LE FOU *Pays d'Oc, 2023* *soft red berries, silky & easy* · WITH THE RIBBE OR VEGGIE ROAST	**£8.75**	£12.25	£24.00
CÔTES DU RHÔNE, VIEILLES VIGNES *2022* *warm, spicy, generous Grenache* · WITH THE VEGGIE ROAST	**£8.75**	£12.25	£24.00
MALBEC, PIGMENTUM *Cahors, 2023* *dark plum & blackberry, firm and savoury* · WITH THE BEEF	**£10.25**	£12.50	£25.00
BERONIA, EDICIÓN LIMITADA *Rioja, 2021* *ripe cherry, vanilla & gentle spice* · WITH THE BEEF OR THE RIBBE	**£10.50**	£12.95	£26.50
CHIANTI CLASSICO, VALIANO *Organic, 2023* *cherry, herbs & bright acidity* · WITH THE RIBBE OR VEGGIE ROAST	**£10.50**	£12.95	£26.50
ÉTOILE DE VILLEGEORGE *Haut-Médoc, 2022* *supple blackcurrant & gentle oak* · WITH THE BEEF	**£11.75**	£15.00	£30.00
CHÂTEAU LUCAS *Lussac-Saint-Émilion, 2021* *rounded Merlot, plum & spice* · WITH THE BEEF	**£12.75**	£17.25	£34.00
BROUILLY, BARON DE LA VAUXONNE *Gamay, 2021* *juicy red fruit, light & bright* · WITH THE RIBBE	**£12.75**	£17.25	£34.00
CHÂTEAU CARONNE STE GEMME *Haut-Médoc, 2020* *classic claret: cassis, cedar, fine tannins* · OUR PICK WITH THE BEEF	**£14.50**	£19.50	£38.00
PETIT CANTENAC *Saint-Émilion Grand Cru, 2021* *from our good friends at Château Cantenac,* *Martin & Nicolette Krajewski and winemaker Charlotte* *plush Merlot, dark fruit & cocoa* · A SUNDAY TREAT WITH THE BEEF	**£19.50**	£26.00	£52.00

Tempted by something rarer? Ask for our full wine list, a cellar of Grand Cru Saint-Émilion, Pomerol and Pessac-Léognan, and mature claret from vintages back to 2010. Let us open something special for the table.