

The Tandy.

S A N D B A N K S

Sunday Brunch

12PM - 6PM

Starters

FRENCH ONION SOUP (V)
GRUYERE CROUTON
9.50

ARANCINI (V)
ARRABBIATA SAUCE
10.00

SEVERN & WYE SMOKED SALMON
LEMON CREME FRAICHE
12.50

POTTED CHICKEN LIVER PARFAIT
TOASTED BRIOCHE & HOMEMADE CHUTNEY
9.50

TEMPURA PRAWNS
SWEET CHILLI DIP
12.50

WHOLE BAKED CAMEMBERT (FOR 2) (V)
HOUSE CHUTNEY, TOASTED SOURDOUGH
14.00

MIXED CHARCUTERIE PLATTER TO SHARE

SERRANO HAM, NAPOLI SALAMI, PARMA HAM, ARTISAN CHEESES, PICKLED ONIONS, CORNICHON, TUSCAN OIL, TOASTED SOURDOUGH, CRACKERS
32.00

Mains

EGGS BENEDICT
TOASTED SOURDOUGH TOPPED WITH HONEY ROAST
HAM, POACHED EGGS, HOLLANDAISE SAUCE
12.50

LINE CAUGHT ROAST COD FILLET
CLASSIC CLAM CHOWDER, POTATOES,
LEEKS, TARRAGON
24.00

EGGS FLORENTINE (V)
TOASTED SOURDOUGH TOPPED WITH WILTED SPINACH,
POACHED EGGS, HOLLANDAISE SAUCE
9.50

PAN SEARED CHESTNUT GNOCCHI (V)
SAUTÉED WILD MUSHROOMS, TRUFFLE VOLUTE
18.50

BAKED EGGS SKILLET (V)
HARICOT BLANC BEANS, SPINACH, PAPRIKA, PEPPERS,
TENDER STEM BROCCOLI, FREE RANGE EGGS
11.50

THAI GREEN CURRY (V)
PEPPERS, TENDER STEM BROCCOLI, STICKY SAFFRON
COCONUT RICE, CORIANDER, TOASTED PEANUTS
17.50
ADD CHICKEN 5.00
ADD MONKFISH 8.00

Sunday Roast

ALL SERVED WITH GOOSE FAT ROAST POTATOES, HONEY ROAST PARSNIPS, CARRAWAY MAPLE GLAZED CARROTS, MUSCOVADO BRAISED RED CABBAGE, SAGE AND ONION STUFFING, LARGE YORKSHIRE PUDDING, PARMESAN GRATIN CAULIFLOWER CHEESE, RICH RED WINE GRAVY

WESTCOUNTRY 28 DAY AGED SIRLOIN OF BEEF
26.00

HALF WHOLE ROAST WEST COUNTRY CHICKEN, PIGS IN BLANKET
24.00

WILD MUSHROOM, CARROT, LEEK, QUINOA, WILD RICE NUT ROAST (V)
20.00

TO OUR BELOVED TANDY GUESTS, THANK YOU FOR YOUR CUSTOM. WE HOPE YOU HAVE ENJOYED YOUR EXPERIENCE WITH US TODAY! THE TANDY ADDS A DISCRETIONARY 10% SERVICE CHARGE TO YOUR BILL, PLEASE NOTE THIS IS OPTIONAL.