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Roasts at the Fiddler's

Welcome to the Fiddler's Elbow – one of the best places in town to while away a Sunday with a good old Roast. Our roasts are made fresh, from top quality ingredients. Our meats, wherever possible, are locally-sourced and free range and used to produce some fantastic gravies.

Every roast is served with a selection of fresh, local and seasonal vegetables, golden roast potatoes and proper, home-made Yorkshire Puddings, which, we think, makes us the best value roast around. Happy Sunday.

All Roasts

£8.75

Twice-Cooked Free-Range Chicken – Gently poached for tenderness then roasted until golden with sage and onion. Tender and juicy and served with the lot.

Roast Sussex Strip Loin of Beef – The classic roast, cooked to medium rare perfection and served with all the trimmings.

Slow Roast Belly of Pork – Local, outdoor-reared pork roasted from the top and steamed from the bottom to give excellent crackling and deliciously tender and juicy meat. You just can't beat a good bit of hog.

Succulent Lamb Shank slowly roasted with Garlic, Rosemary and Salt – Just as Uncle Monty demands it, served with all the Sunday trimmings.

Classic Nut Roast (Vg)- A perfect chunk of tasty vegetarian healthiness made up of sweet potato, spinach, Puy lentils, roasted peanuts and haricot beans.

Home-made Dessert of the Day

£3.50

*** Special Sunday offer – Roast and dessert for £11.25 ***

(Not in the mood for a Roast? – See over for our other Sunday Meals and Sharers)#