

BAPS & BAGUETTES

Succulent meats from our carvery served on a soft, floured bap or a crispy baguette with our famous roasties and a Yorkshire pudding.

Choose from the following fillings:

Roast Gammon, Lettuce and Tomato

Roast British Turkey, Stuffing and Cranberry Sauce

Roast Beef and Horseradish

Roast Pork, Stuffing and Apple Sauce

Full Feast with a slice of all four meats

Tasty alternatives – served cold.

Cheddar with a Fruity Apricot & Bramley Apple Chutney (v)

King Prawns in Seafood Sauce

For £1 extra on all baps or baguettes

Help yourself to freshly steamed or roasted vegetables, stuffing, and of course, gravy.

Add a cup of soup to any bap or baguette

CAN WE TEMPT YOU?

Please see our pudding menu for the full selection.



HAVE YOU TRIED OUR DELICIOUS BREAKFAST?



SEE OUR TOBY TIPS FOR THE PERFECT ROAST

tobycarvery.co.uk/tobytips



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You can also join us on Facebook



or follow us on Twitter.

Turn the perfect roast into the perfect gift...

Gift Cards now available.

Gift Card 

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. All prices include VAT at the current rate. TOB/DN15/MMBXA/01

JOIN THE TEAM?

Carve a career with us
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— MOUTHWATERING — ROAST MEATS

DELICIOUS RUFFLED ROASTIES AND TASTY YORKIES and the SWEETEST SEASONAL VEG



HOME OF THE ROAST

STARTERS

Pear & Oxford Blue Cheese Tart (v)

A Cheddar and onion pastry case filled with pear and a blue cheese sauce. Served with a salad garnish and a light French dressing.

NEW Oak Smoked Chicken Liver Pâté

A smooth pâté served with a fruity Bramley apple & apricot chutney, salad garnish, warmed baguette and butter.

Toby's Classic King Prawn Cocktail ♥

Juicy king prawns, crisp cos lettuce and seafood sauce, served with brown bread.

Toby's Soup of the Day

Ask your server for today's choice, served with bread and butter.

Vegetarian option available. (v)

Garlic Mushrooms (v)

Whole button mushrooms with lashings of garlic and parsley, served with a warmed baguette.

A little something extra?

Honey & Mustard Chipolatas

Tasty bite-sized chipolatas coated in honey and wholegrain mustard, garnished with red onion.

Garlic Baguette (v)

Our own garlic baguette quarters.

Cheesy Garlic Baguette (v)

Topped with lots of gooey, melted, mature Cheddar.

NEW Homemade Pork Crackling



Toby's Classic King Prawn Cocktail ♥

TASTY ALTERNATIVES

Help yourself to seasonal vegetables and Yorkshire puddings from our Carvery deck*.

VEGETARIAN & VEGAN DISHES

NEW Spiced Carrot & Chickpea Wellington (ve)

A flavourful blend of chickpeas, carrots and lentils spiced with crushed chillies, delicately hand wrapped in wholegrain ruff puff pastry and topped with a coronation squash & almond compôte.

NEW Lentil Cottage Pie (ve) ♥

Green lentils, carrots and peas slowly cooked in a rich sauce topped with sweet parsnip mash.

NEW Butternut Squash Crumble (ve) ♥

Roasted squash mixed with brown rice, kale and tomato, topped with savoury herb crumble, a coronation squash and almond compôte.

Broccoli & Brie Parcel (v)

A rich cheese sauce bound with sliced mushrooms and broccoli florets, finished with melted Brie, fully encased in puff pastry.

Meat Free Carvery (v)

All your favourites from the carvery deck - without the meat.

NEW Baked Salmon Fillet

Served with coriander & lime butter.

NEW Toby House Salad

A combination of crisp cos lettuce, tomato, cucumber, red onion and grated carrot finished with quinoa and sundried tomatoes, drizzled with a light French dressing.

Choose your favourite accompaniment from the following:

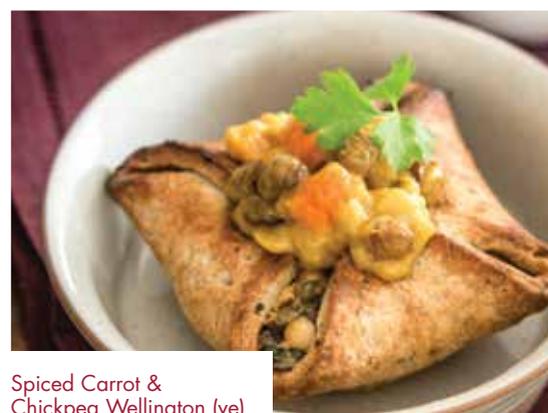
Roasted Chicken Breast ♥

Baked Salmon Fillet ♥

Roast Carvery Meat

Choose from Gammon ♥, Beef, Turkey ♥ or Pork.

Just Salad (v) ♥



Spiced Carrot & Chickpea Wellington (ve)

*Not available with salads. (v) Vegetarian (ve) Vegan. ♥ Low in Saturated Fat and 500 calories or less, before any additions from the carvery deck.

♥ Low in Saturated Fat (containing less than 1.5g saturated fat per 100g).

Reference intake of an average adult (8,400 kJ / 2000 kcal). Full nutritional information is available on our website.

OUR FAMOUS FOUR ROAST CARVERY



With over 30 years experience here at the HOME OF THE ROAST we know the secret behind making a great roast every single day.

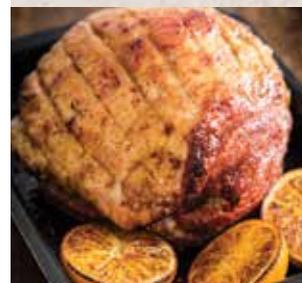
We spend time sourcing and choosing the very best produce, blooming our succulent meats, freshly steaming and roasting our seasonal vegetables, ruffling our potatoes and watching our Yorkies rise. This preparation, expertise of our master chefs and good hard work is what make our famous roasts enjoyable, whenever you come to visit, whatever the occasion.

Choose from any of our slow-roasted meats or enjoy a combination of all four with your Yorkshire pudding and vegetables from our carvery deck.



ROAST GAMMON

Honey & mustard glazed



ROAST BEEF

British or Irish - lightly glazed with Tewkesbury mustard



ROAST TURKEY ♥

Succulent British Farm Assured



ROAST PORK

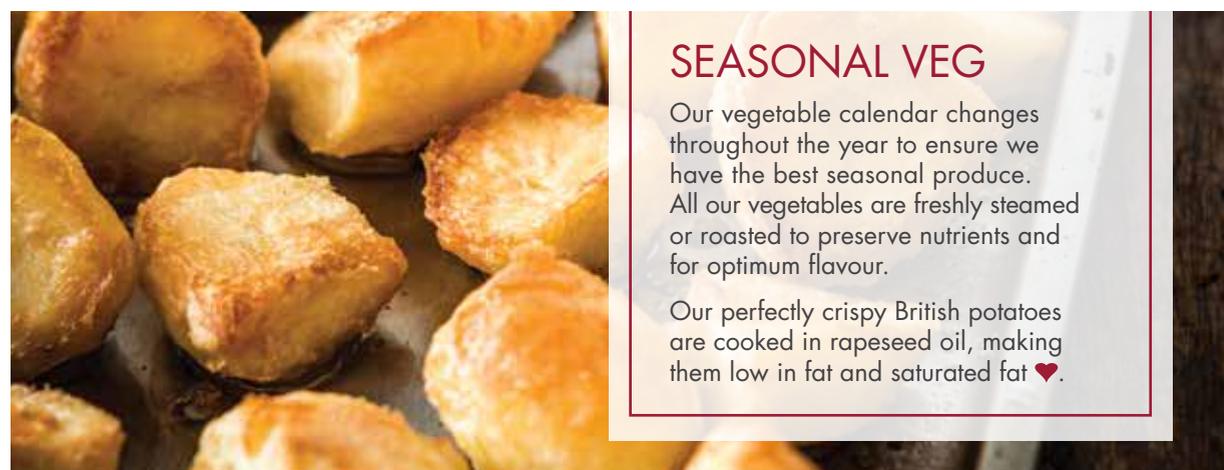
Glazed with apple & sage, served with crackling



WHY NOT GO KING SIZE?

for an extra £1.50

We'll carve you extra meat, serve you an extra Yorkie and add two chipolata sausages for good measure.



SEASONAL VEG

Our vegetable calendar changes throughout the year to ensure we have the best seasonal produce. All our vegetables are freshly steamed or roasted to preserve nutrients and for optimum flavour.

Our perfectly crispy British potatoes are cooked in rapeseed oil, making them low in fat and saturated fat ♥.

