

Sunday Roast Menu

2 courses for £24 - 3 courses for £29

To Start

Soup of the day served with crusty bread

Chicken liver parfait served with toasted sourdough and red onion chutney

Mussels mariniere, onions, garlic, parsley, white wine and cream, served with crusty bread

Grilled goats cheese, beef tomato carpaccio, beetroot & balsamic chutney, dressed rocket

Desserts

Sticky toffee pudding, toffee sauce, vanilla pod ice cream

Vanilla creme brulee, homemade shortbread

Baked basque cheesecake, apricot & honey compote, biscoff crumb

Cheese selection, red onion chutney

Roasts

28 day aged topside of beef £18

Crispy, slow-roasted pork belly £17

Slow-cooked shoulder of lamb £18

Lemon, thyme & butter roasted
½ chicken £17

Vegetarian nut roast £16

All served with Yorkshire pudding, roast & mash potatoes, fresh vegetables, cauliflower cheese and homemade gravy

Extras all £4.5

Cauliflower cheese

Roasties

Mash potatoes

Buttered vegetables

ASK A MEMBER OF STAFF FOR INFORMATION ON ALLERGIES AND DIETARY REQUIREMENTS