

Start your roast with our signature Bloody Mary 12.5

## BAR SNACKS

Salt crusted peanuts 3 | Dry roasted peanuts 3 | Chilli rice crackers 3.5 | Wasabi peas 3.5

### SMALL PLATES

Padrón peppers, Maldon sea salt (v)	8.0
Halloumi fries, Louisiana hot sauce, roasted garlic aioli, chives	8.5
Garlic & chilli prawns, sourdough	10.0
Salt & pepper squid, chilli, spring onion, roasted garlic aioli	9.5
Double fried chicken, Louisiana hot sauce	9.0

#### ROASTS

All served with rosemary potatoes, carrots, swede, Cavolo Nero, sweet cabbage, Yorkshire pudding & gravy

The Duo – 28-day aged Herefordshire sirloin beef & Suffolk roast chicken 28

Suffolk roast chicken 19.5

28-day aged Herefordshire sirloin beef 25

Beetroot, sweet potato & spinach vegan Wellington 19

### SUNDAY SIDES

Cauliflower cheese 5.5 | Pigs in blankets 6.5 | Roast potatoes 6 | Yorkshire pudding 2.5

# $M\;A\;I\;N\;S$

Cumberland sausages, mash, spinach, beer onion gravy	16.5
Fish & Chips: Cider-battered fish, triple cooked chips, mushy peas, tartare sauce	19.0
Caesar salad: Cos lettuce, boiled egg, focaccia croutons, Grana Padano - add chicken £3.0	12.5
Flat Iron steak, skin-on fries, watercress, peppercorn sauce	25.0
Chuck & rib double smash burger, American cheese, burger sauce, onions, pickles, skin-on fries	17.5
Crispy chicken burger, Louisiana hot sauce, lettuce, roasted garlic aioli, skin-on fries	17.0
Chicken Schnitzel, rocket & fennel salad, garlic butter, Grana Padano - add fried egg £1.5	17.5

### SIDES

Triple cooked chips 6 | Skin-on fries 6 | Mixed leaf salad 5.5 | Creamy mash potato 6

### DESSERTS

Sticky toffee pudding, warm butterscotch sauce, vanilla ice cream (v)

7.5

Sorbet & ice cream (ask a team member for flavours)

2.5 per scoop

