

## SUNDAY ROAST



## **SUNDAY ROAST**

**SERVED FROM 12 NOON UNTIL SOLD OUT!** 

All Sunday roasts are served with a Yorkshire pudding, roast potatoes, gravy, carrots & seasonal greens.



35-DAY DRY AGED SIRLOIN (GFO) - £22.95

Premium 35-day aged British beef, expertly cooked for a tender, succulent, and intensely flavourful finish.

HERB MARINATED ROAST CHICKEN (GFO) - £19.95

24-hour herb-marinated chicken, roasted to crispy, golden perfection with juicy, flavourful meat.

ROAST LOIN OF PORK (GFO) - £19.50

Savoury, dry-rubbed pork loin with a rich, herbaceous finish.

## **EXTRAS**

YORKSHIRE PUDDING (V) - £2.00

Crispy batter pudding.

ROAST POTATOES (V,VGO,GF) - £5.50

Insanely crisp outside, fluffy cloud inside. Herb-seasoned for a deep crunch.

> SEASONAL GREENS (V,VGO,GF) - £6.00

A vibrant medley of the season's finest greens.

ROAST LEG OF LAMB (GFO) - £21.95

Our tender leg of lamb is slow-cooked to perfection with aromatic herbs for a rich, savoury taste.

ROAST VEGETABLE
WELLINGTON (V,VG) - £17.75

Seasoned vegetables and tangy vegan feta, wrapped in flaky golden pastry and served with vegan gravy.

## **ENJOYED WITH**

PIGS IN BLANKETS - £7.50

Coated in honey and mustard.

GREEN BEANS (GF,VGO) - £5.75

With pumpkin seed, served with chilli butter.

SMOKED CHANTENAY
CARROTS (V,VG,GFO) - £6.75

With rosemary and chimichurri.

BRUSSELS SPROUTS (V,GF) - £6.50

With Stilton, chilli and honey dressing

CREAMY CAULIFLOWER CHEESE (V) - £6.50

Finished with crispy herb crumb.

(V) Vegetarian

(VG) Vegan

(VGO) Vegan Option

(GF) Gluten-Friend

(GFO) Gluten Friendly Option