

Starters

Bread & Oil £3 Mixed Olives £3

Roasts

Garlic, Onion & Herb 28 Day Matured Topside of Beef £17

Slow Roasted Pulled Leg of Lamb £17

Lemon, Sage & Thyme Chicken Breast £16

Butternut Squash & Celeriac Wellington (V/Vg) £15

Sage & Onion Vegan Pork with Crackling (V/Vg) £15

Hazelnut, Walnut & Cranberry Nut Roast (V/Vg) £15

Roasts Served with...

Crispy Roast Potatoes, Glazed Carrots, Balsamic Braised Red Cabbage, Cheesy Leeks, Butternut Squash Puree, Roasted Parsnips, Seasonal Greens, Homemade Gravy & Yorkshire Pudding

Desserts

Chocolate Brownie Sundae & Ice Cream (V/Vg) £5

Sticky Toffee Pudding w/ Butterscotch Sauce & Ice Cream (V) £6

Cheese Board w/ Crackers & Grapes (V) £9

Please inform staff of any specific dietary requirements