

Sunday

ROAST MENU

Served from 12pm

BEEF STRIPLOIN & HORSERADISH SAUCE (Gf) (Df) 24

Best wine: Rounded & Smooth - Cabernet Sauvignon, Languedoc - £7

LEMON & HERB, ROAST CHICKEN (Gf) (Df) 22

Best wine: Soft & slightly oaky - Chardonnay, Casablanca - £7

CRANBERRY, SAGE & MANGO CHUTNEY (N) (Gf) (Df) (Ve) 20
NUT ROAST WITH WALNUTS & BRAZIL NUTS

Best wine: Guava & Stone Fruits - Lesc Blanc IGP, Côtés de Gascogne, - £6

All served with Beef Dripping Potatoes, Yorkshire Pudding, Maple Glazed Rainbow Carrots, Celriac Purée, Braised Red Cabbage, January King Cabbage, Cavolo Nero, Purple Sprouting Broccoli and Gravy

**Gluten free, dairy free & vegan options available for all roasts*

*CHOICE OF TWO MEATS 27

*CHOICE OF TWO MEATS + NUT ROAST 32

Sunday extras

CAULIFLOWER CHEESE 4.5 SEASONAL VEGETABLES 3.5

EXTRA FAMILY SIZED GRAVY 3 EXTRA ROAST POTATOES 3

SEASONAL SOUP (V) (VeO) 14

Seasonal daily soup served with toasted fluffy brioche or organic sourdough

MEDITERRANEAN VEGETABLE & FETA TART (VeO) (Df) 11

*Slow roasted medley of courgettes, aubergine and tomatoes, feta, oregano salsa and baby leaf salad. *Make vegan with vegan feta.*

BEER BATTERED COD & CHIPS 16

Golden & local 360 beer battered cod served with chunky chips, crushed minty peas, tartare sauce & fresh lemon wedge

CHICKEN SATAY SALAD 14.5

Marinated chicken breast & rainbow salad with fresh herbs, satay sauce, toasted peanuts & lime soy dressing (Df) (Gf) (N) (S)

Choice of Chicken or Tofu Skewers | Upgrade to Prawn Skewers + £2