

Sunday Roast Menu

£15.50

All our roasts are served with the following:

Garlic and rosemary potatoes, carrot and swede mash, tender stem broccoli, honey roasted parsnips, red wine gravy and Yorkshire pudding.

Roasts

Topside of beef

Topside slow cooked with carrots, celery, thyme and red wine. Served medium.

Belly of pork

Succulent and rich belly of pork cooked in cider, apples, ginger and a touch of cinnamon.

Roast Lamb - £3.00 Supplement

Slow cooked lamb in red wine, rosemary, mint bay leaf and garlic

Beetroot & Butternut Squash Wellington (V)

Chunky beetroot and butternut squash in a sweet and sharp balsamic chutney wrapped in a golden baked puff pastry lattice with shortcrust pastry base.

Kids roast - Smaller portion of any of the above - £7.00 (lamb £1.50 supplement)

Sides

Pigs in blankets £3.50.

Two premium coarse textured pork sausages wrapped in smoked streaky bacon.

Cauliflower Cheese £3.50.

Cauliflower heads cooked in a luxurious three cheese sauce.

If you have any allergies, please speak to a member of our team. Roasts can be prepared to intolerances with prior notice.

Nut Roast (V) - Brown rice with onions, mushrooms, tamari and chopped hazelnuts. Finished with a selection of herbs and spices.