

Sunday Roast Menu

£15.50

All of 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.

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

Sides

Pigs in blankets

2 premium coarse textured pork sausages wrapped in smoked streaky bacon - £3.50.

Cauliflower Cheese

Cauliflower heads cooked in a luxurious 3 cheese sauce - £3.50.

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.