



Sunday Roast Menu

Served 1pm - 4pm

Three meat sharing roast board (minimum 2 people sharing) £25.00 per person

Oven roasted crispy belly pork, slow cooked lamb shank, herby chicken thigh fillets
Garlic confit roast potatoes, honey and thyme roasted carrots, tenderstem broccoli, gravy, stuffing
Pan fried savoy cabbage topped with blue cheese and pancetta, parsnip puree, yorkshire pudding

Trio of herby chicken thigh fillets £14.95

Garlic confit roast potatoes, honey and thyme roasted carrots, tenderstem broccoli, gravy
Pan fried savoy cabbage topped with blue cheese and pancetta, parsnip puree, yorkshire pudding

Oven roasted crispy belly pork £15.95

Garlic confit roast potatoes, honey and thyme roasted carrots, tenderstem broccoli, gravy
Pan fried savoy cabbage topped with blue cheese and pancetta, parsnip puree, yorkshire pudding

Slow cooked lamb shank and mint sauce £16.95

Garlic confit roast potatoes, honey and thyme roasted carrots, tenderstem broccoli, gravy
Pan fried savoy cabbage topped with blue cheese and pancetta, parsnip puree, yorkshire pudding

Beetroot & butternut squash wellington (v) £15.95



Garlic confit roast potatoes, honey and thyme roasted carrots, tenderstem broccoli, gravy
Pan fried savoy cabbage topped with blue cheese, parsnip puree, yorkshire pudding

Kids roast dinner £7.95

Choose either herby chicken thigh fillet or traditional pork sausages
Roast potatoes, honey roasted carrots, tenderstem broccoli, gravy, yorkshire pudding

Extras £3 each

Traditional pork sausages x 2
Red onion and rosemary sausages x 2 (v)
Garlic confit roast potatoes (v)
Sage and onion stuffing (v)
Cauliflower cheese (v)



All our meals may contain nuts so please advise our team of any allergies you may have
Parties of 6 or more a discretionary 10% service charge will be added