SUNDAY MENU

STARTERS

~ Please check our specials board ~

MEAT ROASTS

All served with herb roasted potatoes, braised red cabbage, maple roasted Chantenay carrots, sweet potato wedge, buttered seasonal greens, Yorkshire pudding& gravy.

Garlic & rosemary rolled shoulder of lamb 18.50
Thyme & black pepper chicken supreme 15
Striploin of beef, served pink 19.50
Cider braised pork belly with crackling 17

Plus a weekly changing guest roast! Please check our blackboards for detials

VEG ROASTS

All served with herb roast potatoes, braised red cabbage, maple roasted chantenay carrots, sweet potato wedge, pumpkin purée, seasonal greens, Yorkshire pudding*, gravy (*excluding vegan)...

Portabello mushroom, goats cheese, caramelised red onion wellington 15 Spinach, leek, sweet potato & mixed nut filo parcel (vg) 15

Non - Roast Mains

~ Please check our specials board ~

SIDES

Pigs in Blankets 5
Apricot and Leek Stuffing 4
Truffle Broccoli and Cauliflower Cheese 5

