



SUNDAY ROAST MENU

Starters

<i>Juniper & Gin Cured Salmon, Cucumber Ribbons, Rye Bread (GFA)</i>	£8.95	<i>Ham Hock and Garden Pea Terrine, Piccalilli, Farmhouse Toast (GFA)</i>	£6.50
<i>Courgette, Roast Pepper & Cheese Roulade, Tomato Coulis (VG) (G)</i>	£6.95	<i>Classic Prawn Cocktail, Crostini</i>	£8.95
<i>Bread Roll & Butter (GFA)</i>	£1.00	<i>Soup of the Day, Bread Roll & Butter</i>	£5.95

Main Courses

All Roasts served with Seasonal Root Vegetables, Roast Potatoes, Yorkshire Pudding and Gravy

<i>Roast Ribeye of Beef, Horseradish Sauce (GFA)</i>	£22.95
<i>Slow Roasted Pork Belly, Crackling, Apple Sauce (GFA)</i>	£19.50
<i>Roast Half of Free-Range Chicken, Sage Stuffing</i>	£19.85
<i>Slow Roasted Shoulder of Lamb, Lamb Breast, Mint Sauce (GFA)</i>	£19.95
<i>Beetroot Wellington, Roscoff Onion and Black Garlic Jus (VG)</i>	£12.95
<i>Pan Seared Salmon Fillet, Fennel & Apple Slaw, Lemon Butter Sauce, New Potatoes (G)</i>	£16.95

Sides

<i>Pan Fried Green Beans with Toasted Almonds (V) (G)</i>	£3.60
<i>Blue Cheese Broccoli (V) (G)</i>	£4.95
<i>Roast Potatoes or Baby Potatoes (V) (G)</i>	£2.95
<i>Maple Glazed Carrots (V) (G)</i>	£3.25
<i>Miso Butter Hispi Cabbage (V) (G)</i>	£3.25
<i>Pigs in Blankets</i>	£3.95

Desserts

<i>Assorted Ice Cream & Sorbet (2 Scoops) (VG) (V) (GFA)</i>	£5.40	<i>Biscoff™ Cheesecake (V)</i>	£6.50
<i>Strawberry Eton Mess (V) (G)</i>	£7.95	<i>Toffee & Chocolate Ganache Tart (V) (G)</i>	£5.95
<i>Upside-down Apple Tart, Vanilla Ice Cream (V)</i>	£6.95	<i>Award Winning British Cheeses, Chutney, Biscuits (V)</i>	£8.50

If you have any food allergies or intolerances, please let us know so that we can help you choose. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen. Key: (V) = vegetarian, (VG) = vegan, (G) = no gluten-containing ingredients, (GFA) = No gluten-containing ingredients available. Prices are inclusive of VAT.