



SUNDAY ROAST MENU

Starters

Scottish Smoked Salmon, Capers, Red Onions, Rye Toast (GFA)	£9.95	Beetroot Carpaccio, Brightwell Ash Goats' Cheese, Candied Walnuts (V) (G)	£7.35
Miso Glazed Aubergine, Ginger Pickled Carrots, Soba Noodles Salad (VG)	£6.95	Venison Terrine, Pickled Mushrooms, Sourdough Toast	£7.95
Whitebait, Tartare Dressing	£6.50	Classic Prawn Cocktail, Crostini	£8.95
Bread Roll & Butter (GFA)	£1.00	Soup of the Day, Bread Roll & Butter	£5.95

Main Courses

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

Roast Ribeye of Beef, Horseradish Sauce (GFA)	£19.95
Slow Roasted Pork Belly, Crackling, Apple Sauce (GFA)	£19.50
Roast Free-Range Baby Chicken, Sage Stuffing	£18.85
Slow Roasted Shoulder of Lamb, Lamb Breast, Mint Sauce (GFA)	£19.95
Beetroot Wellington, Roscoff Onion and Black Garlic Jus (VG)	£12.95
Pan Seared Salmon Fillet, Fennel & Apple Slaw, Lemon Butter Sauce, New Potatoes (G)	£16.95

Sides

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

Wine By the Glass (175ML)

Terre Del Noce Pinot Grigio, Italy (12% abv)	£6.45	Domaine La Prade Merlot, France (12.5% abv)	£7.25
Morandé Pionero Sauvignon Blanc Reserva, Chile (12.5% abv)	£6.20	Finca la Colonia Malbec, Argentina (14% abv)	£8.00
Cuvée LV Duboeuf Blanc, France (12.5% abv)	£5.90	Valdemodera Tempranillo, Spain (14% abv)	£5.90

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.