



British Sunday Roast Menu

Starters

Moules - £6

Chardonnay, garlic, shallot, samphire,
crusty bread

Soup / Veloute - £6

Bread, French butter (*V and Vegan Alt*)

Calamari - £6.50

Dill Mayo

Wild Mushroom Risotto - £6

Porcini paste, parmesan, herb oil

Mains

Nut Loaf Roast - £16

Roast Potatoes, Yorkshire puddings, seasonal
vegetables, cauliflower cheese (v)

Sirloin Beef - £17

Roast Potatoes, Yorkshire puddings, horseradish sauce,
seasonal vegetables, cauliflower cheese

Pork - £16

Roast Potatoes, Yorkshire puddings apple sauce,
seasonal vegetables, cauliflower cheese

Roast Medley - £17

A duo of beef and pork roast potatoes, Yorkshire
puddings seasonal vegetables, cauliflower cheese

Calves Liver & Treacle Bacon - £14

Buttered greens

Chicken Ham & Leek Pie - £13

Wholegrain mustard mash, seasonal vegetables

Dessert

Sticky Toffee Pudding - £6

Toffee sauce, Vanilla ice cream

Double Chocolate Bread & Butter

Pudding - £6.50

Chocolate ice cream

Vanilla cheesecake - £6.50

Honeycomb, raspberry compote

Brownie Sundae - £6

Fruit of the forest compote,
Chantilly cream

*This is a sample menu dishes are
subject to change*

2 COURSES | 3 COURSES

£19 | **£24**

We wish your visit to be as pleasurable as possible. If there are any aspects of your experience that you are not happy with, please speak to the manager so we can do everything we can to put it right. Complaints cannot always be retrospectively dealt with.

For more details on any allergens please speak to the duty manager. Service charge of 10% will be added to tables of 8 and above.