

SUNDAY ROAST

Served from 12:30pm - 6:30pm

STARTERS

Soup of the Day <i>Sourdough toast</i>	8	Salmon Tartare <i>Avocado puree, salmon, yuzu gel, seaweed, wasabi crisp</i>	7
Burrata Tomato Salad <i>Burrata, heritage tomatoes, pesto dressing, basil, beetroot</i>	8	Greek Salad <i>Feta, olives, mixed leaf, oregano, cucumber, onion, cherry tomatoes (v)</i>	7
King Prawn and Crevette Cocktail	12		

OUR SIGNATURE ROAST SHARING BOARDS

A grand sharing platter of tender, hand-carved local meats with crisp golden potatoes, towering Yorkshire puddings, vibrant seasonal greens, herb-infused stuffing and rich, velvety gravy

For two £58 For four £105

MAINS

All roasts served with: carrots, parsnips, kale, red cabbage, butternut squash puree, roast potatoes, gravy

Prime Roast Sirloin of Beef	26	Roast Chicken Supreme	19
Iberico Slow Roasted Pork Belly	22	<i>Sage and onion stuffing (contains pork)</i>	
Roast Leg of Lamb <i>Infused with rosemary and garlic</i>	25	Garden Harvest Wellington (ve)	16
		Children's Roast (under 12) <i>Choose from: beef, chicken or lamb</i>	12

SIDES

Roast Potatoes	4	Hispi Cabbage	5
Pigs in blankets	5	Cauliflower Cheese	5
Yorkshire Pudding	5	48 Hour Signature Gravy	3

DESSERTS

Blackberry Apple Crumble <i>Custard or ice cream</i>	8	Sticky Toffee Pudding <i>Custard or ice cream</i>	8
Basque Cheesecake <i>Strawberry coulis</i>	8	Sorbets, Ice Creams <i>2 scoops</i>	5
Chocolate Affogato <i>Chocolate ice cream, espresso</i>	8	British and Continental Cheese Selection <i>Quince paste, grapes, crispbread</i>	14