

SUNDAY ROAST

Served from 12:30pm - 6:15pm

STARTERS

Soup of the day <i>Sourdough toast</i>	8	Salmon tartare <i>Avocado puree, salmon, yuzu gel, seaweed, wasabi crisp</i>	7
Ham hock terrine <i>Piccalilli, sourdough</i>	7	Waldorf salad <i>Walnuts, apples, celery, grapes, gem lettuce, yoghurt dressing (v)</i>	7
King prawn and crevette cocktail	8		

Our Signature Roast Feasting Boards to Share

For two £58 For four £105

Côte De Boeuf

For four £90

A generous board of tender, hand-carved local meats with crisp golden potatoes, towering Yorkshire puddings, vibrant seasonal greens, herb-infused stuffing and a deep, velvety gravy.

A slow-roasted, prime bone-in rib of beef, grass-fed, aged for flavour. (Please allow 30 minutes cooking time)

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 <i>Sage and onion stuffing (contains pork)</i>	19
Iberico slow roasted pork belly	22	Garden harvest wellington (vg)	16
Roast leg of lamb <i>Infused with rosemary and garlic</i>	25	Children's roast (under 12) <i>Choose from: beef, chicken or lamb</i>	12

SIDES

Roast potatoes	4	Hispi cabbage	4
Pigs in blankets	4	Cauliflower cheese	5
Yorkshire pudding	5	Extra gravy	3

DESSERTS

Rhubarb apple crumble <i>Custard or ice cream</i>	8	Watermelon rose water panna cotta <i>Freeze dried raspberries and coulis</i>	7
New York cheesecake <i>Strawberry coulis</i>	7	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
Sticky toffee pudding <i>Custard or ice cream</i>	8		