

SUNDAY ROAST

*All mains are served with crispy roast potatoes, honey-glazed carrots and parsnips, seasonal vegetables, a Yorkshire Pudding and topped with our signature house gravy.
Roasts available on Sundays only.*

SLOW ROAST PORK BELLY £16.95
Oven slow-roasted pork belly cooked in rosemary and garlic

ROSEMARY & THYME CHICKEN SUPREME £16.95
Pan-seared and oven-roasted chicken with rosemary and thyme and sage and onion stuffing.

MUSTARD-CRUSTED PRIME SIRLOIN ROAST BEEF £18.95
Slow-roasted prime sirloin with a mustard and herb crust.

STUFFED PORTOBELLO MUSHROOM (v) £15.95
Oven-roasted Portobello mushroom with seasonal vegetables and herb crumb.

KIDS TWO COURSE ROAST £9.95
For children under 12. Choice of chicken goujons or beef, served with crispy roast potatoes, vegetables, Yorkshire Pudding and gravy. Includes a choice of ice cream for dessert.

DESSERT £6.95

Served with ice cream or custard

STICKY TOFFEE SPONGE PUDDING
Warm toffee sponge with toffee sauce

CHOCOLATE FONDANT
Warm gluten-free chocolate dessert

TRADITIONAL SPOTTED DICK
Steamed sponge and raisins

JAM ROLY-POLY
Traditional rolled jam and suet pudding

APPLE TARTE TARTIN
Oven baked tarte tatin served with creme fraise

CHARCUTERIE £25 / £46

Small Board (serves 2-3) / Large Board (serves 3-6)

A curated selection of five premium cured meats alongside five distinctive cheeses, complemented by tangy pickled onions, delicate artichoke hearts, rich caramelised red onion balsamic chutney, chilli jam and balsamic vinegar with extra virgin olive oil.

Served with a basket of freshly baked breads and assorted biscuits.