

Sunday Roast

TWO COURSES 19.95 | THREE COURSES 23.95

Starters

WATERMELON AND FETA SALAD (v)

Pickled red onions, raspberry balsamic dressing

BAYONNE HAM, CELERIAC REMOULADE

OAK SMOKED SALMON

Capers & shallots

PEARL PRAWN COCKTAIL, MARIE ROSE SAUCE

Main Courses

ROAST SCOTCH BEEF WITH GARLIC & ROSEMARY

ROAST LEG OF LAMB WITH OREGANO & GARLIC

ROAST BELLY OF PORK WITH CRACKLING

VEGAN NUT ROAST, ROOT VEGETABLES, ROAST POTATOES, VEGAN GRAVY (vg)

All roast dishes served with sweet potato puree, root vegetables, seasonal greens, roast potatoes, Yorkshire pudding and homemade gravy

Sunday Roast Extras

STUFFING 3.00 - CAULIFLOWER CHEESE 4.00 - EXTRA YORKIE 2.00

Desserts

WARM CHOCOLATE FONDANT (v)

With vanilla ice cream

BAKEWELL TART (v) 8.00

With clotted cream

VANILLA CHEESECAKE (v)

With fruit compote

ICE CREAM (v) / SORBET (vg)

Vanilla or cookies & cream / Lemon or mango

(v) - Vegetarian (vg) - Vegan All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.
A 12.5% discretionary service charge will be added to your bill, with thanks.