

SUNDAY ROAST MENU

Two courses: **£32.50** | Three courses: **£37.50**

Children's two courses (up to 12 years): **£11.50**

Includes choice from mains and two scoops of ice cream for dessert

FOR THE TABLE

Bowl of olives	£3.50
Warm bread rolls, breadsticks, butter, balsamic vinegar and olives	£6.50
Charcuterie board for 2	£29.50

Starters

Chicken Caesar salad with baby gem lettuce and anchovy GF

Asian squid, garlic emulsion, salad

Tuna ceviche, avocado puree, garlic emulsion, crispy onions, chilli GF

Burrata, baby gem lettuce, apple salad, toasted walnuts GF&V

Grilled & pickled courgettes, vegan cheese, crispy kale and mangetout VE&GF

Mains

All mains served with roast potatoes, cauliflower cheese, seasonal vegetables, Yorkshire pudding and gravy.

Slow braised beef brisket

Roast chicken

Nut roast GF & VE

Butternut and lentil wellington VE

Dessert

Chocolate pot au creme, pistachio biscotti V

Lemon tart, marmalade, toasted almonds, lemon sorbet VE&GF

Vanilla pannacotta, berry compote, honeycomb ice cream GF

Selection of cheese, crackers, cheeseboard chutney GFO

Trio of sorbets VE&GF

an optional 12.5% service charge will be added to your bill
Please inform our team of any allergies

V | Vegetarian VE | Vegan GF | Gluten free GFO | Gluten free option