

SUNDAY ROAST MENU

1 COURSE £19 | 2 COURSE £23 | 3 COURSE £27

STARTERS

PEA & HAM SOUP

Pea & Mint Beignet (GF)

PULLED CHICKEN & PISTACHIO TERRINE

Roasted Tomato | Smoked Bacon Jam | Melba Toast

BAKED FOREST MUSHROOM

Smoked Garlic | Wild Garlic | Truffle Oil | Sourdough Toast (VE)

SALT-CURED BRISKET HASH CAKE

Poached Egg | Gentleman's Relish (GF)

MAIN COURSE

Our roasts are served with locally sourced vegetables, creamy mash, crispy roast potatoes & Yorkshire Pudding

ROAST DRY - AGED RUMP OF BEEF

ROAST CHICKEN

Stuffing | Crispy Skin

SLOW - COOKED PORK BELLY

Crispy Crackling | Sage Stuffing | Burnt Apple Miso Sauce

LANCASHIRE CHEESE & ONION PIE (V)

Thermidor Sauce

BLACK BEAN ROULADE (VE)

Red Current Gravy | Vegan Yorkshire Pudding

SIDES £4 each or 3 for £10

Cauliflower Cheese (V) | Braised Red Cabbage (VE) | Pigs in Blankets

(V) Vegetarian (VE) Vegan (GF) Gluten-free available