

SUNDAY ROAST

2 Course £24 / 3 Course £27

STARTERS

Roast Vine Tomato Soup

A hearty bowl of soup complemented by crusty dipping bread and a drizzle of balsamic

Goats Cheese Balls

Golden panko breaded goats cheese on a bed of rocket and a balsamic reduction

Chicken Wings / Cauliflower Wings x4

Coated in our signature Bourbon honey glaze, served with your choice of buffalo or ranch dipping sauce

Garlic Mushroom Bruschetta

Wild mushrooms sautéed with garlic and Marsala wine, served with crusty sourdough

MAIN COURSES

All served with seasonal vegetables, creamy mashed potato, crispy roast potatoes, Yorkshire pudding & Peaky 'Proper' Gravy

Traditional British Roast Beef

dry-aged beef sirloin slices cooked to perfect medium rare

Roasted Spring Chicken Supreme

with sage stuffing and crispy skin

Slow-Cooked Pork Belly Porchetta

rolled with herbs and served with sage stuffing

Black Bean Roulade

with redcurrant gravy and a vegan Yorkshire pudding

SIDES

Cauliflower Cheese | Beer-Battered Onion Rings | Honey Roasted Carrots
Piggy Blinders | Tenderstem Broccoli | Triple-Cooked Chips | Halloumi Fries
£ 4 each

DESSERTS

Raspberry Custard Tartlet

Homemade vanilla custard tart with raspberries and vanilla ice cream

Eton Mess

Crumbly meringue layered with fresh strawberries, strawberry jelly and whipped cream

Sticky Toffee Pudding

Complemented by candied walnuts and clotted cream

Triple Chocolate Decadence Cake

Triple-layered chocolate sponge cake with delectable Swiss chocolate ganache

*Please let your server know if you have any allergies, intolerances or dietary requirements.

While we do our best to reduce the risk of cross-contamination in our kitchen,
we cannot guarantee that any of our dishes are free from all allergens, and therefore cannot accept any liability.

*A discretionary 10% service charge will be added to all tables. All service charge and gratuities go directly to our team.